

CASSETTE FOSCARIN SOAVE

DOC CLASSICO



DENOMINATION

SOAVE DOC CLASSICO

PRODUCTION AREA

CASSETTE NEAR MONTE FOSCARINO

GRAPE VARIETY

90% GARGANEGA, 10% TREBBIANO DI SOAVE

PRODUCTION FOR HECTARE

ABOUT 80 Q GRAPE HARVEST: MID-OCTOBER

GRAPE HARVEST

MID-OCTOBER

VINIFICATION

THE VINEYARDS IN CASSETTE FOSCARIN ARE SITUATED TO THE NORTH OF THE SOAVE CLASSICO AREA, IN CALCAREOUS SOIL OF VOLCANIC ORIGIN. THE WINE IS MADE FROM A SELECTION OF THE MOST SUN-EXPOSED GRAPES WHICH ARE HARVESTED AT DIFFERENT TIMES ACCORDING TO THEIR RIPENESS. SOFT PRESSING WITH LOW TEMPERATURE MACERATION. AGED IN BARIQUES AND 5 HL TONNEAU FOR 6 ABOUT MONTHS

CHARACTERISTICS

A SOAVE CLASSICO CRÙ, STRAW-YELLOW WITH GOLDEN HIGHLIGHTS; INTENSE FRUITY BOUQUET LACED WITH A HINT OF HONEY, SCENTS OF VANILLA, DRIED FRUIT AND MARKED MINERAL AROMA; FULL-BODIED, RICH AND SMOOTH ON THE PALATE

FOOD MATCHES

EXCELLENT WITH FIRST COURSE FISH DISHES ELABORATED WITH VEGETABLES; FISH SOUPS; AND SOFT CHEESES

TEMPERATURE

SERVE CHILLED AT 10-12°C

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