

FOSCARIN SLAVINUS SOAVE SUPERIORE

DOCG CLASSICO



DENOMINATION

SOAVE SUPERIORE DOCG CLASSICO

PRODUCTION AREA

MONTE FOSCARINO CLASSICO AREA

GRAPE VARIETY

100% GARGANEGA

PRODUCTION FOR HECTARE

ABOUT 70Q

GRAPE HARVEST

MID-OCTOBER

VINIFICATION

THE STEEP SLOPES OF MONTE FOSCARINO ARE OF VOLCANIC ORIGIN AND PROVIDE THE VINEYARDS WITH EXCELLENT EXPOSURE TO THE SUN.

ITS UNIQUE MICROCLIMATE PRODUCES THE EXCEPTIONALLY HIGH QUALITY GRAPES USED TO MAKE THE SOAVE SUPERIOR DOCG CLASSICO "FOSCARIN SLAVINUS".

FURTHER, THE VINEYARDS ARE PRUNED BY 40% TO OBTAIN THE BEST QUALITY. AFTER HAND-PICKING, THE GRAPES UNDERGO SOFT PRESSING AND MACERATION WITH THE SKINS FOR 24 HOURS AT 5 °C.

FERMENTATION LASTS FOR AT LEAST 36 HOURS, AFTER WHICH THE WINE IS SLOWLY POURED FROM THE TAP AND FINISHES FERMENTATION IN LARGE 50 HL TONNEAU.

THE WINE MATURES IN STAINLESS STEEL TANKS FOR ABOUT 1 YEAR AND AGES IN BOTTLES 3 MONTHS BEFORE GOING ONTO THE MARKET.

CHARACTERISTICS

CLEAR YELLOW WITH GOLD HIGHLIGHTS; STRONG CHARACTER AND EXTRAORDINARY BALANCE; A POWERFUL AND LINGERING FRUITY BOUQUET LACED WITH SCENTS OF PEACH BLOSSOM; PLEASING FINISH

FOOD MATCHES

EXCELLENT WITH NOURISHING FIRST COURSES AND GRILLED MEATS

TEMPERATURE

SERVE AT 10°-12°C

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