

MONTE TONDO SOAVE

DOC CLASSICO



DENOMINATION

SOAVE DOC CLASSICO

PRODUCTION AREA

MONTE TONDO CLASSICO AREA; CALCAREOUS SOIL OF MEDIUM DEPTH SUITABLE FOR PRODUCING FULLBODIED AND WINES WITH MINERAL AROMAS

GRAPE VARIETY

100% GARGANEGA

PRODUCTION FOR HECTARE

ABOUT 11 T

GRAPE HARVEST

HAND-PICKED LAST TEN DAYS OF SEPTEMBER AND FIRST TEN DAYS OF OCTOBER

VINIFICATION

COLD MACERATION FOR MORE THAN 12 HOURS DEPENDING ON THE RIPENESS OF THE FRUIT; SOFT PRESSING; FERMENTATION IN STAINLESS STEEL TANKS AT A CONTROLLED TEMPERATURE OF BETWEEN 18-20°C, WITH AUTOCTONI RAISING AGENTS

CHARACTERISTICS

YELLOW WITH GOLD HIGHLIGHTS AND GREEN HUES; FLORAL BOUQUET LACED WITH SCENTS OF EXOTIC FRUIT, ALMONDS, HAZELNUTS AND MINERAL AROMAS; FULL-BODIED WITH A LONG FINISH; BALANCED AND HARMONIOUS ON THE PALATE; IMPROVES WITH AGEING

FOOD MATCHES

IDEAL WITH APPETISERS, FISH DISHES, SHELL FISH AND WHITE MEAT. MAKES AN EXCELLENT APERITIF

TEMPERATURE

10-12° C

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