

# MITO SOAVE DOC

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## DENOMINATION

SOAVE DOC

## PRODUCTION AREA

VINEYARDS IN THE SOAVE DOC AREA

## GRAPE VARIETY

100% GARGANEGA

## PRODUCTION FOR HECTARE

ABOUT 13 T

## GRAPE HARVEST

END SEPTEMBER, MANUAL HARVEST

## VINIFICATION

SOFT PRESSING OF THE GRAPES , FERMENTATION IN STEEL TANKS UNDER CONTROLLED TEMPERATURE BETWEEN 16-18°C

## CHARACTERISTICS

STRAW-COLOURED WITH GREEN REFLEXES, INTENSE SCENT, DRY TASTE AND FRESH

## FOOD MATCHES

IDEAL WITH ANY MEAL

## TEMPERATURE

10-12°C

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