

FOSCARIN SLAVINUS

SOAVE SUPERIORE DOCG CLASSICO FOSCARINO



DENOMINATION:
FOSCARIN SLAVINUS SOAVE SUPERIORE DOCG CLASSICO FOSCARINO

ALCOHOLIC STRENGTH:
13,5 % VOL

REDUCING SUGAR:
4,6 G/L

TOTAL ACIDITY:
5,9 G/L

PRODUCTION AREA:
MONTE FOSCARINO CLASSICO AREA

GRAPE VARIETY:
100% GARGANEGA.

PRODUCTION FOR HECTARE:
ABOUT 70 Q

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.

ORGANOLEPTIC:
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 12-13°C

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