

CA' RUGATE

VITICOLTORI
IN SOAVE E VALPOLICELLA

BUCCIATO SOAVE CLASSICO SUPERIORE

Denomination: SOAVE CLASSICO SUPERIORE DOCG

RICH GOLDEN YELLOW IN COLOUR. ON THE NOSE IT OFFERS A COMPLEX AND HARMONIOUS BOUQUET THAT COMBINES CITRUS NOTES WITH MEDITERRANEAN HERBS. ON THE PALATE IT IS INTENSE AND ELEGANT WITH A MARKED MINERALITY AND FLAVOR THAT GIVE A LONG AND FRESH FINISH.



Grape Variety:

100% GARGANEGA



Area of Production:

MONTEFORTE D'ALPONE WITHIN SOAVE CLASSICO

Soil:

CLAY AND BASALT ON VOLCANIC HILLSIDES



Harvest:

END OF SEPTEMBER

Yield:

80 QUINTALS PER HECTARE



Wine Making Process:

MACERATION FOR APPROX. 25/30 HOURS ON ITS SKINS IN STAINLESS STEEL TANKS AT 16-18°C, FOLLOWED BY REFINING IN 400 LITERS CERAMIC BARRELS FOR 8 MONTHS



Food Pairings:

GOAT AND SHEEP CHEESES OR SEASONED, FLAVOURED AND SMOKED CHEESES. FISH BASED FIRST COURSES WITH SAUCES OR VENETIAN CODFISH. IDEAL FOR SPECIAL OCCASIONS



Alcohol:

13% CIRCA

Suggested initial serving temperature:

8° - 10° C



Production:

3.500 BOTTLES CIRCA

Bottle Size:

750 ML - 1500 ML - 3000 ML