

MONTE FIORENTINE SOAVE CLASSICO

Denomination: SOAVE CLASSICO DOC

RICH GOLDEN COLOUR. WITH A FINE AROMA OF EXOTIC FRUITS. FULL AND RICH IN FLAVOUR.
THIS IS A STRUCTURED WINE WHICH WILL REACH ITS PEAK AFTER 1-2 YEARS IN BOTTLE.



Grape Variety:

90% GARGANEGA; 10% TREBBIANO DI SOAVE



Area of Production:

MONTEFORTE D'ALP ONE WITHIN SOAVE CLASSICO.

Soil:

VOLCANIC AND RICH IN MINERALS.



Harvest:

MIDDLE OF OCTOBER.

Yield:

9 0 / 10 0 QUINTALS PER HECTARE.



Wine Making Process:

FERMENTATION IN STAINLESS STEEL TANKS AT A TEMPERATURE OF 16 TO 18 °C FOR AROUND 10 TO 15 DAYS.



Food Pairings:

YOUNG CHEESES; FISH DISHES; VEGETABLE MOUSSES; IDEAL FOR: APPETIZER



Alcohol:

12,5% CIRCA

Suggested initial serving temperature:

10°-12°C



Production:

50.000 BOTTLES CIRCA

Bottle Size:

750 ML - 1500 ML - 3000 ML