

CA' RUGATE

VITICOLTORI
IN SOAVE E VALPOLICELLA

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'ALPONE WITHIN SOAVE CLASSICO.

Soil:

CLAY AND BASALT ON VOLCANIC HILLSIDES.



Harvest:

END OF SEPTEMBER.

Yield:

90/100 QUINTALI/ETTARO.



Wine Making Process:

FERMENTATION IN STAINLESS STEEL TANKS AT 16 TO 18 °C FOR AROUND 8 TO 12 DAYS.



Food Pairings:

APPETIZERS; WHITE MEATS; SIMPLE SEAFOOD;
IDEAL FOR APPETIZER



Alcohol:

12.5% CIRCA

Suggested initial serving temperature:

10°-12°C



Production:

CIRCA 50.000

Bottle Size:

750 ML - 1500 ML - 3000 ML