

CA' RUGATE

VITICOLTORI
IN SOAVE E VALPOLICELLA

SAN MICHELE SOAVE CLASSICO

Denomination: SOAVE CLASSICO DOC

LIGHT STRAW GOLD IN COLOUR. A FINE BOUQUET OF MEADOW FLOWERS, WITH HINTS OF CAMOMILE, ELDERFLOWER AND IRIS. AN ELEGANT WINE WITH NOTES OF SWEET ALMONDS ON THE 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:

125 QUINTALS PER HECTARE.



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% CIRCA

Suggested initial serving temperature:

10°-12°C



Production:

300.000

Bottle Size:

375 ML - 750 ML - 1500 ML