

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%

Suggested initial serving temperature:
10°-12°C



Production:
300.000

Bottle Size:
375 ML - 750 ML - 1500 ML