

CA' RUGATE

VITICOLTORI
IN SOAVE E VALPOLICELLA

MONTE ALTO SOAVE CLASSICO

Denomination: SOAVE CLASSICO DOC

RICH GOLDEN YELLOW IN COLOUR. INTENSE, LINGERING BOUQUET; SCENTED WITH WILD FLOWERS, RIPE FRUIT AND ALMONDS. A BEAUTIFULLY STRUCTURED WINE WHICH WILL REACH ITS PEAK AFTER SEVERAL YEARS IN BOTTLE.



Grape Variety:

100% GARGANEGA



Area of Production:

A SELECTION OF THE VERY BEST GRAPES FROM VARIOUS VINEYARDS ACROSS THE COMMUNE OF MONTEFORTE D'ALPONE.

Soil:

VOLCANIC, RICH IN LIMESTONE AND CLAY.



Harvest:

LATE PICKED (END OF OCTOBER) FOR MAXIMUM BODY AND EXTRACT.

Yield:

90/100 QUINTALS PER HECTARE



Wine Making Process:

HALF WINE IS FERMENTED IN 225 LT BARRIQUES, HALF WINE IN 20 HL BARRELS, WHERE IT IS ALSO LEFT TO MATURE ON LEES FOR 6-8 MONTHS



Food Pairings:

SEAFOOD; CHEESE SOUFFLÉ; GRILLED VEGETABLES
IDEAL FOR: APPETIZER



Alcohol:

13% CIRCA

Suggested initial serving temperature:

12°C



Production:

10.000

Bottle Size:

750 ML - 1500 ML