

# 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

