



SOAVE CLASSICO

Foscarino



VARIETY: Garganega.

VINEYARDS: Foscarino hill in Soave Classico Area.

Yield per hectar: 120 quintals.

HARVEST: middle of October.

VINIFICATION: pressed gently using special presses in stainless steel tanks at a controlled-temperature.

AGEING: 10% of the blend is aged in french barrique for 5 months, the other part in steel tank. The whole blend is at the end of April.

APPERANCE: straw yellow with green hues.

NOSE: delicate but intense, reminiscent of hawthorn and elderflower

PALATE: dry, fresh with well body thanks to ages in french barrique. Wine is armonious with a characteristic aftertaste of almonds

ALCOHOL CONTENT: 13% vol.

FOOD MATCHING: this wine goes well with main dishes, seafood, shellfish and also as an aperitif.

SERVE: it is recommended to serve at 12°C.



Cantina di Monteforte