



# SOAVE CLASSICO

Vicario



**VARIETY:** Garganega.

**VINEYARDS:** Volcanic hills of Monteforte d'Alpone district at an altitude between 100 and 150 metres above sea level. Pergola's training system with the best exposure (south-east).

**HARVEST:** Beginning / Middle of October.

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

**AGEING:** Part of wine is also fermented in barrels for six months.

**APPERANCE:** Straw yellow with green hues.

**NOSE:** Wide and complex with hints of viola, elderflower white flowers and slight oak notes.

**PALATE:** Fully, lively with an aftertaste of almond. Good lenght.

**ALCOHOL CONTENT:** 13% vol.

**FOOD MATCHING:** This wine goes well with main dishes, seafood, shellfish, white meat soft cheeses.

**SERVE:** It is recommended to serve at 10-12°C.



Cantina di Monteforte

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