



# CLIVUS

## Soave Classico



**VARIETY:** Garganega and Trebbiano di Soave

**VINEYARDS:** from basaltic soil in the historical hills of Soave Classico area: Monteforte d'Alpone and Soave

**HARVEST:** end of September / beginning of October

**VINIFICATION:** grapes are pressed gently with lung presses, at the end of September. The must is soon refrigerate, it is decanted and put in steel tanks for the fermentation at a 18°C degree.

**AGEING:** steel Tanks

**APPERANCE:** straw yellow with gree hues.

**NOSE:** delicate with hints of hawthorn, elder and violet.

**PALATE:** dry, freshness on the mouth, well body, with an aftertaste of bitter almond.

**ALCOHOL CONTENT:** 12,5 % vol.

**FOOD MATCHING:** this wine goes well with many foods thanks to its characteristic. Ideal with simple antipasti, delicate dishes, pasta with Mediterranean-style sauces, fish and soup but it goes well as an aperitif.

**SERVE:** serve at a temperature of 10-12°C.



Cantina di Monteforte