



CLIVUS

Soave Spumante



VARIETY: Garaganega.

VINEYARDS: Valley and hills of Alpone Valley.

HARVEST: End of September, to preserve acidity.

VINIFICATION: The grapes are delicately pressed and de-stemmed. The must is fermented at a low temperature in stainless steel tanks then turned into sparkling wine using Charmat Method.

AGEING: In Stainless Steel Tanks

APPERANCE: Pale yellow with greenish light

NOSE: fine e delicate with hints of green apples and freshly baked bread

PALATE: fresh, harmonious with the right level of acidity.

ALCOHOL CONTENT: 12 % vol.

FOOD MATCHING: This wine goes well as a classic aperitif wine, but also accompany antipasto and light first courses

SERVE: It is recommended to serve at 6-7°C.



Cantina di Monteforte

P.iva 00208410233 Cantina Sociale di Monteforte d'Alpone, Via XX Settembre, 24 - 37032 Monteforte d'Alpone (VR) Italia
www.cantinadimonteforte.it - info@cantinadimonteforte.it