



SOAVE SUPERIORE CLASSICO

Monte grande



VARIETY: Garganega.

VINEYARDS: Monte Grande is one of the 33 UGA's with the widest vineyard area. Basaltic soil.

HARVEST: middle of October.

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

AGEING: 50% barrique, 50% tank for one year.

APPERANCE: wide and complex with a flower peach hint and a slight hint of wood

PALATE: full, lively and persistent with a bitter aftertaste given by the almond.

ALCOHOL CONTENT: 13% vol.

FOOD MATCHING: it goes well with first courses, fish, shellfish, white meats and soft cheeses.

SERVE: It is recommended to serve at 12°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