



SOAVE DOC

VARIETY: Garganega and Trebbiano di Soave

VINEYARDS: hilly area with volcanic soils in the Monteforte d'Alpone, Montecchia di Crosara and Roncà districts.

HARVEST: late September

VINIFICATION: soft pressed using intermittent lung presses and static decanting. The must is fermented in temperature- controlled steel vats.

AGEING: stainless steel tank

APPEARANCE: bright straw yellow

NOSE: rich, fruity with violets and almond bouquet.

PALATE: dry, with an aftertaste of almond

ALCOHOL CONTENT: 12% vol.

FOOD MATCHING: This wine goes well as aperitiv , first courses and fish dishes

SERVE: It is recommend to serve at temperature of 10°C

Cantina di Monteforte

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