

MONTE TONDO SOAVE

DOC CLASSICO



DENOMINATION:
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ALCOHOLIC STRENGTH:
12,5 % VOL

REDUCING SUGAR:
2,1 G/L

TOTAL ACIDITY:
5,7 G/L

PRODUCTION AREA:
MONTE TONDO CLASSICO AREA; CALCAREOUS SOIL OF MEDIUM DEPTH SUITABLE FOR PRODUCING FULLBODIED AND WINES WITH MINERAL AROMAS.

GRAPE VARIETY:
100% GARGANEGA

PRODUCTION FOR HECTARE:
ABOUT 11 T

GRAPE HARVEST:
HAND-PICKED LAST TEN DAYS OF SEPTEMBER AND FIRST TEN DAYS OF OCTOBER;

VINIFICATION:
COLD MACERATION FOR MORE THAN 12 HOURS DEPENDING ON THE RIPENESS OF THE FRUIT; SOFT PRESSING; FERMENTATION IN STAINLESS STEEL TANKS AT A CONTROLLED TEMPERATURE OF BETWEEN 18-20°C, WITH AUTOCTONI RAISING AGENTS.

ORGANOLEPTIC:
YELLOW WITH GOLD HIGHLIGHTS AND GREEN HUES; FLORAL BOUQUET LACED WITH SCENTS OF EXOTIC FRUIT, ALMONDS, HAZELNUTS AND MINERAL AROMAS; FULL-BODIED WITH A LONG FINISH; BALANCED AND HARMONIOUS ON THE PALATE; IMPROVES WITH AGEING.

FOOD MATCHES:
IDEAL WITH APPETISERS, FISH DISHES, SHELL FISH AND WHITE MEAT. MAKES AN EXCELLENT APERITIF.

TEMPERATURE:
SERVE AT 10-12°C

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