



## STAFORTE

### soave classico doc

*Last century “Staforte” was the name of my birth town and the production hub of the Soave Classico: Monteforte d’Alpone. This Soave, with pure Garganega grapes, is matured in steel vats using batonnage. An expression of the mineral content of the volcanic terrains on which the vines grow, Staforte is a complex and taut wine, with texture and length.*

PRODUCTION AREA Monteforte d’Alpone

AGE OF VINEYARD 30-70 years

ALTITUDE 150-250 m

SOIL TYPE Volcanic

GRAPE VARIETY Garganega 100%, selection of grapes

TRELLIS SYSTEM Pergola Veronese, Guyot

YIELD PER HECTARE 70 hl/Ha

HARVEST PERIOD mid September – mid October

WINEMAKING TECHNIQUE destemming, soft pressing fermentation temperature at 13° C, fermentation and aging of 8 months in steel tanks with bâtonnage.

#### EXPRESSION

The wine is bursting with aromas of fresh fruit – apricot, peach, crisp golden apples – as well as dried camomile and white flowers. The mineral notes give the wine elegance and finesse. On the palate the wine is smooth and round making it easy drinking and persistent.

#### FOOD PAIRINGS

This wine pairs excellently with raw fish dishes, oysters, and lobster. Pasta al pesto genovese or white meat dishes pairs as well. It pairs well with cheeses with delicate and sweet finish.