



MONTE GRANDE

soave classico doc



Our Cru. The Garganega grapes harvested at over-ripeness and the Trebbiano di Soave grapes bearing an important acidic profile guarantee the wine's great aging potential. A Soave that represents the meeting point between the richness on the palate and the dynamic and lively acidity.

PRODUCTION AREA Monteforte d'Alpone

AGE OF VINEYARD 60 years

ALTITUDE 150-250 m

SOIL TYPE Volcanic

GRAPE VARIETY 70% Garganega, 30% Trebbiano di Soave

TRELLIS SYSTEM Pergola Veronese, Guyot

YIELD PER HECTARE 50 hl/Ha

HARVEST PERIOD Trebbiano di Soave is harvested in mid September. Cut of the Garganega vines shoot on the first dawning moon of September. Air-drying of the grapes on the vines for one month. Harvest in mid October.

WINEMAKING TECHNIQUE the grapes are destemmed and pressed softly. Fermentation is carried out at 13°C, fermentation in steel tanks and aging in large 30 hl casks made of Allier oak. The wine is then left in casks to mature for 10 months.

EXPRESSION

An outstanding olfactory complexity of mature exotic fruit and yellow citrus fruits. On the palate it has good freshness with a long finish of sweet almond and vanilla. Thanks to its structure this wine has a good aging potential. Due to its structural complexity, it can withstand lengthy aging in the bottle.

FOOD PAIRINGS

Perfect with shellfish and fish dishes as red tuna or seabass. Ideal served with quiche, seafood risotto and with meat roast.