

# SOAVE CLASSICO

DENOMINAZIONE DI ORIGINE CONTROLLATA



**Grape varieties** 100% Garganega.

**Location and characteristics of the vineyard** The vineyards are located on the hills of Soave, with south and south-easterly exposures.

**Average altitude** 150 metres above sea level. A hill of volcanic origin with predominantly clay, tufa and limestone soils, all of which are very stony.

**Training system and plant density** Pergola Veronese, planted with 2 kg per vine.

**Harvest** First ten days of October.

**Vinification** Soft pressing and fermentation in temperature-controlled stainless steel tanks.

**Organoleptic description** A lightly aromatic dry white wine.

**Colour** A brilliant pale straw-yellow, with greenish highlights.

**Nose** Fresh and delicate, with notes of vine flowers, cherry blossoms and elderflowers.

**Flavour** Dry, tangy and well-balanced.

**Vol.** 12,50%

**Serving temperature** 10-12 °C

**Serving suggestions** Risottos, baked and grilled fish, white meats, fresh and moderately seasoned cheeses, vegetable soups and pies, and egg dishes.



375 ml



750 ml

MONTE DEL FRÀ  
AZIENDA AGRICOLA