



SOAVE CLASSICO

Veneto, Italy

Monte Tondo



www.montetondo.it

Method & Production

The Garganega grapes are hand harvested in the last ten days of September and first ten days of October. Pre fermentation there is a cold maceration for 24 hours at 10-12°C. The grapes then go through a soft pressing in stainless steel tanks at a controlled temperature of between 16° and 18°C. Spontaneous fermentation. The wine then stays in stainless steel tank for around 60 to 80 days before bottling.

Tasting Notes

The Soave Classico has a beautiful floral bouquet laced with scents of exotic fruit, almonds, hazelnuts and mineral aromas. This wine is really well balanced, full-bodied with a long finish.

Food Matching

Ideal with appetisers, fish dishes, shell fish and white meat.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
White Wine										
MN0224	Soave Classico	Garganega	2024	12.5%	Cork	6x0.75lt	No	No	Yes	No