



SOAVE MITO

Veneto, Italy

Monte Tondo



www.montetondo.it

Method & Production

The Garganega grapes are hand harvested in the beginning of September. After being de-stemmed and crushed, the free run juice and is fermented separately from the rest but all in stainless steel before blending. The wine remains in stainless steel tanks on the fine lees for a short period before being bottled. The wine is released no earlier than one month after bottling.

Tasting Notes

The delicate nose has hints of almonds, blossoms and citrus. Clean fruit flavors with nicely balanced acidity and the typical Soave minerality. A really well executed wine.

Food Matching

An excellent aperitif, which would work well with most canapes or light vegetable / seafood based starters.

| Code | Label name | Grape variety | Vintage | Alcohol | Closure type | Case size | Organic | Biodynamic | Vegan | Natural |
|-------------------|------------|---------------|---------|---------|--------------|-----------|---------|------------|-------|---------|
| White Wine | | | | | | | | | | |
| MN0125 | Soave Mito | Garganega | 2025 | 12.0% | Cork | 6x0.75lt | No | No | Yes | No |