



## SOAVE CLASSICO

Veneto, Italy

Monte Tondo

[www.montetondo.it](http://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
<b>White Wine</b>										
MN0224	Soave Classico	Garganega	2024	12.5%	Cork	6x0.75lt	No	No	Yes	No