



## SOAVE CLASSICO CASETTE FOSCARINO

Veneto, Italy  
Monte Tondo



[www.montetondo.it](http://www.montetondo.it)

### Method & Production

Late picking of the grapes by the second week of October, all by hand. Spontaneous fermentation in stainless steel tank using indigenous yeasts. Aging for 6 months in 225L barrique, of 2nd, 3rd and 4th passage, on the lees. 6 months refinement in bottle before release.

### Tasting Notes

Straw yellow with golden highlights. Intense fruit-driven bouquet, with a hint of honey, vanilla, dried apricot, and a lovely mineral backbone. Full-bodied, rich, and smooth on the palate.

### Food Matching

Excellent with fish dishes, vegetables and soft cheeses

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
<b>White Wine</b>										
MN0924	Soave Classico Casette Foscario	Garganega: 90% Trebiano di Soave: 10%	2024	13.5%	Cork	6x0.75lt	No	No	Yes	No