



SOAVE CLASSICO CASETTE FOSCARINO

Veneto, Italy
Monte Tondo



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
White Wine										
MN0924	Soave Classico Casette Foscarino	Garganega: 90% Trebbiano di Soave: 10%	2024	13.5%	Cork	6x0.75lt	No	No	Yes	No