


# SOAVE CLASSICO CASETTE FOSCARINO

VEGAN

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