



SOAVE CLASSICO SUPERIORE 'FOSCARIN SLAVINUS'

Veneto, Italy
Monte Tondo

www.montetondo.it

Method & Production

The steep slopes of Monte Foscarino are of volcanic origin and provide the vineyards with excellent exposure to the sun. Its unique microclimate produces the exceptionally high quality grapes used to make the Soave Superiore Docg Classico "Foscarin Slavinus". The Garganega grapes are hand harvested mid October. After picking, the grapes undergo soft pressing and maceration with the skins for 24-36 hours at 10 ° C. Spontaneous fermentation lasting for at least 36 hours, finishing fermentation in large 50 hl tonneaux. The wine matures for one month in big barrels and then in stainless steel tanks for about 1 year and ages in bottles 5 months before release.

Tasting Notes

This Soave Superiore has great structure to it, fantastic balance, a lingering fruity bouquet, flavours of peach blossom with lovely minerality. This is a serious Soave which will gain in complexity with age.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan
White Wine									
MN0317	Soave Classico Superiore 'Foscarin Slavinus'	Garganega	2017	13.5%	Cork	6X0.75lt	No	No	No