

# MONTE TONDO SOAVE

DOC CLASSICO

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**DENOMINATION:**  
MONTE TONDO SOAVE DOC CLASSICO

**ALCOHOLIC STRENGTH:**  
12,5 % VOL

**REDUCING SUGAR:**  
2,1 G/L

**TOTAL ACIDITY:**  
5,7 G/L

**PRODUCTION AREA:**  
MONTE TONDO CLASSICO AREA; CALCAREOUS SOIL OF MEDIUM DEPTH SUITABLE FOR PRODUCING FULLBODIED AND WINES WITH MINERAL AROMAS.

**GRAPE VARIETY:**  
100% GARGANEGA

**PRODUCTION FOR HECTARE:**  
ABOUT 11 T

**GRAPE HARVEST:**  
HAND-PICKED LAST TEN DAYS OF SEPTEMBER AND FIRST TEN DAYS OF OCTOBER;

**VINIFICATION:**  
COLD MACERATION FOR MORE THAN 12 HOURS DEPENDING ON THE RIPENESS OF THE FRUIT; SOFT PRESSING; FERMENTATION IN STAINLESS STEEL TANKS AT A CONTROLLED TEMPERATURE OF BETWEEN 18-20°C, WITH AUTOCTONI RAISING AGENTS.

**ORGANOLEPTIC:**  
YELLOW WITH GOLD HIGHLIGHTS AND GREEN HUES; FLORAL BOUQUET LACED WITH SCENTS OF EXOTIC FRUIT, ALMONDS, HAZELNUTS AND MINERAL AROMAS; FULL-BODIED WITH A LONG FINISH; BALANCED AND HARMONIOUS ON THE PALATE; IMPROVES WITH AGEING.

**FOOD MATCHES:**  
IDEAL WITH APPETISERS, FISH DISHES, SHELL FISH AND WHITE MEAT. MAKES AN EXCELLENT APERITIF.

**TEMPERATURE:**  
SERVE AT 10-12°C

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