



HERITAGE

Past and present. Tradition and avant-garde.

The double label represents the union between the different moments of the winery's history.

These wines are pure emotion and express the identity of the territory from which they originate.

A unique and recognisable style, enclosed in the precious Montresor bottle.

SOAVE DOP CLASSICO



GRAPE VARIETIES

Garganega.

PRODUCTION AREA

Hills the classic area of Soave and Monteforte, on volcanic soil.

WINEMAKING

Soft pressing with light contact with the skins and cold fermentation. The wine ages in wood for a short period.

TASTING NOTES

Straw yellow color, with greenish and gold reflections. The scent is delicate and fruity with hints of apple and acacia flowers. The taste is sapid, with a good structure, round and with a very salty finish. A wine that reaches its complete expression after one year in the bottle, with typical hints of almond and flint.

FOOD PAIRING

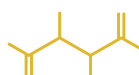
Excellent as an aperitif, it is suitable for starters, first courses, especially fish dishes, such as shellfish and carpaccio.



SERVING TEMPERATURE
8-10 °C



ALCOHOL
12,5%



ACIDITY
5,4 gr/L.



RESIDUAL SUGAR
3 gr/L.



BOTTLE

Type of Closure	Cork
Length:	87,2 mm
Height:	297 mm
Tare:	700 gr
Volume:	750
Gross Weight:	1460
EAN Code:	8003503010660



CARTON

Length:	297 mm
Width:	292 mm
Height:	305 mm
Tare:	326 gr
Volume:	9086 gr
EAN Code:	80035030143782



PALLET LAY OUT

Size:	80x115
Type:	Epal
Cartons per layer:	16
Number of layers:	5
Cartons per pallet:	80
Bottles per pallet:	480
Gross Weight:	727 kg