



Monte Grande

Soave Classico DOC

Our Cru. The Garganega grapes harvested at over-ripeness and the Trebbiano di Soave grapes bearing an important acidic profile guarantee the wine's great aging potential.

Production area Monteforte d'Alpone

Vineyard age 60 years

Exposure south

Altitude 150 meters

Soil type volcanic

Grape variety 70% Garganega, 30% Trebbiano di Soave

Runing system Pergola Veronese/Guyot

Yield per hectare 50 hl/ha

Harvest period Trebbiano di Soave is harvested in mid September. Cut of the Garganega vines shoot on the first dawning moon of September. Air-drying of the grapes on the vines for one month. Harvest in mid October.

Winemaking techniques the grapes are destemmed and pressed softly. Fermentation is carried out at 13 °C, fermentation in steel tanks and aging in large 30 hl casks made of Allier oak. The wine is then left in casks to mature for 10 months.

MONTE GRANDE ACCORDING TO GRAZIANO

"This wine originally came from my family's old vineyard. This wine is the result of lengthy reasoning, research, and experiments, where nothing was left to chance: Monte Grande wants to be my great Soave wine."

DESCRIPTION

An outstanding olfactory complexity of mature exotic fruit and yellow citrus fruits. On the palate it has good freshness with a long finish of sweet almond and vanilla. Thanks to its structure this wine has a good aging potential. Thanks to its structure this wine has a good aging potential.

Perfect with shellfish and fish dishes as red tuna or seabass. Ideal served with quiche, seafood risotto and with meat roast.



CAMPAGNA FINANZIATA AI SENSI DELL'ART. 17, PAR. 2, LETT. A) DELLA LEGGE N. 30/2001
CAMPAGNA FINANZIATA AI SENSI DELL'ART. 17, PAR. 2, LETT. A) DELLA LEGGE N. 30/2001