



Staforte

Soave Classico DOC

The classic Soave Staforte is an expression of the mineral content of the volcanic terrains on which the vines grow. Staforte is a complex and taut wine, with texture and length.

Production area Monteforte d'Alpone

Vineyard age 30 – 70 years

Altitude 150 – 250 meters

Soil type volcanic

Grape variety 100% Garganega, selection of grapes

Runing system Pergola Veronese/Guyot

Yield per hectare 70 hl/ha

Harvest period mid September - mid October

Winemaking techniques destemming, soft pressing fermentation temperature at 13 °C, fermentation and aging of 6 months in steel tanks with bâtonnage.

STAFORTE ACCORDING TO GRAZIANO

“This wine came about as the result of a challenge. In 2004, when we started making it, ageing in steel was against the flow, unlike barrique ageing. Today we are pleased to have taken the risk.”

DESCRIPTION

The wine is bursting with aromas of fresh fruit – apricot, peach, crisp golden apple – as well as dried camomile and white flowers. The mineral notes give the wine elegance and finesse. On the palate the wine is smooth and round making it easy drinking and persistent. This wine pairs excellently with raw fish dishes, oysters and lobster. Pasta al pesto genovese or white meat dishes pairs as well. It pairs well with cheeses with delicate and sweet finish.



CAMPAGNA FINANZIATA AI SENSI DELL'ART. 17, PAR. 2, LETT. A) DELLA LEGGE N. 30/2013
CAMPAGNA FINANCED ACCORDING TO EU REGULATION N. 1308/2013