

CASSETTE FOSCARIN

VRRFFOVVFRIRVFR

DENOMINATION:

A A AD A E A

ALCOHOLIC STRENGTH:

13 % VOL

REDUCING SUGAR:

3.5 G/L

TOTAL ACIDITY:

6 G/L

PRODUCTION AREA:

CASSETTE NEAR MONTE FOSCARINO

GRAPE VARIETY:

90% GARGANEGA E 10% TREBBIANO DI SOAVE.

PRODUCTION FOR HECTARE:

ABOUT 80 Q GRAPE HARVEST: MID-OCTOBER.

GRAPE HARVEST:

MID-OCTOBER.

VINIFICATION:

THE VINEYARDS IN CASSETTE FOSCARIN ARE SITUATED TO THE NORTH OF THE SOAVE CLASSICO AREA, IN CALCAREOUS SOIL OF VOLCANIC ORIGIN. THE WINE IS MADE FROM A SELECTION OF THE MOST SUN-EXPOSED GRAPES WHICH ARE HARVESTED AT DIFFERENT TIMES ACCORDING TO THEIR RIPENESS. SOFT PRESSING WITH LOW TEMPERATURE MACERATION. AGED IN BARIQUES AND 5 HL TONNEAU FOR 6 ABOUT MONTHS.

ORGANOLEPTIC:

A SOAVE CLASSICO CRÙ, STRAW-YELLOW WITH GOLDEN HIGHLIGHTS; INTENSE FRUITY BOUQUET LACED WITH A HINT OF HONEY, SCENTS OF VANILLA, DRIED FRUIT AND MARKED MINERAL AROMA; FULL-BODIED, RICH AND SMOOTH ON THE PALATE.

FOOD MATCHES:

EXCELLENT WITH FIRST COURSE FISH DISHES ELABORATED WITH VEGETABLES; FISH SOUPS; AND SOFT CHEESES

TEMPERATURE:

SERVE CHILLED AT 10-1

WWW.MONTETONDO.IT

