

SOAVE DOP CLASSICO



GRAPE VARIETIES

Garganega.

PRODUCTION AREA

Soave classico.

WINEMAKING

Soft pressing with light maceration on the skins.
Fermentation and aging in stainless steel.

TASTING NOTES

Straw yellow color with golden reflections.
Fresh and fruity on the nose. Harmonious, fine, delicate, with hints of almond and pleasant mineral notes.

FOOD PAIRING

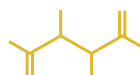
Appetizers, delicate first courses, fish and white meats.



SERVING TEMPERATURE
8-10 °C



ALCOHOL
12,5%



ACIDITY
5,3 gr/L.



RESIDUAL SUGAR
4 gr/L.

CANTINE GIACOMO MONTRESOR SPA

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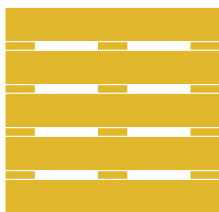
BOTTLE

Type of Closure	agglomerated cork
Length:	80,5 mm
Height:	296 mm
Tare:	420 gr
Volume:	750
Gross Weight:	1200 gr
EAN Code:	8003503000609



CARTON

Length:	25 cm
Width:	17 cm
Height:	31 cm
Tare:	235 gr
Volume:	7200 gr
EAN Code:	80035030006094



PALLET LAY OUT

Size:	80X120
Type:	Fumigated
Cartons per layer:	19
Number of layers:	5
Cartons per pallet:	95
Bottles per pallet:	570
Gross Weight:	700 kg