

CA' RUGATE

VITICOLTORI
IN SOAVE E VALPOLICELLA

SAN MICHELE SOAVE CLASSICO

Denomination: SOAVE CLASSICO DOC

LIGHT STRAW GOLD IN COLOUR. A FINE BOUQUET OF MEADOW FLOWERS, WITH HINTS OF CAMOMILE, ELDERFLOWER AND IRIS. AN ELEGANT WINE WITH NOTES OF SWEET ALMONDS ON THE FINISH.



Area of Production:

SOAVE CLASSICO AREA

Soil:

CLAY AND BASALT ON VOLCANIC HILLSIDES.



Harvest:

SEPTEMBER/OCTOBER.



Wine Making Process:

FERMENTATION IN STAINLESS STEEL TANKS AT 16 TO 18 °C FOR AROUND 8 TO 12 DAYS.



Food Pairings:

APPETIZERS; WHITE MEATS; SIMPLE SEAFOOD;
IDEAL FOR APPETIZER;



Alcohol:

12%

Suggested initial serving temperature:

10°-12°C



Bottle Size:

375 ML - 750 ML - 1500 ML