

Soave Classico Mondello



This is a white wine with age-old traditions, unique for its pleasantness and harmony. Its bouquet of elder and vine flowers is delicate, highly captivating and pleasant; the flavour is then completed by extreme elegance and perfect harmony.

GRAPE VARIETIES

Garganega, Chardonnay and Trebbiano di Soave.

VINEYARD: geographical position and characteristics

The vineyards are situated in the eastern part of the arc of hills to the northeast of Verona. The average age of the vineyards is about 25 years. The hilly soil is morainal with tufa and alluvial deposits, partly calcareous and partly gravelly-sandy in nature.

SYSTEMS: method and density

Guyot with about 5,000 vines/hectare for Chardonnay; pergolella Veronese with 3,500 vines/hectare for Garganega and indigenous vines.

VINTAGE: time and method

End of August and beginning of September for Chardonnay, beginning of October for the others. All grapes are harvested manually.

VINIFICATION

After roller crushing, light cold maceration is carried out to aid the extraction of the bouquet and variety typification. The flower must is then separated in order to obtain perfect harmony between olfactory and gustatory perceptions. The same temperatures are maintained (from 16 to 18°C) for controlled fermentation and malolactic fermentation. The process finishes with a brief spell in steel tanks and ageing in bottles.

MONDELLO & CUISINE

Recommended as an accompaniment to all full light lunches, excellent with starters, first courses, fish and shellfish in general. Ideal as an aperitif. Serve cool at 10-12°C.

BOTTLE: analytical data on bottling

Alcohol	12.50
Residual sugar	4 grams/litre
Total acidity	5.20
Net extract	21.70