

SUAVIA

MONTE CARBONARE

WE ALWAYS SAY THAT THIS WINE "IS LIKE A BIT OF EARTH IN A GLASS."AND IT'S TRUE. IN THE MONTE CARBONARE VINEYARD THE VINES SINK THEIR ROOTS DEEP DOWN INTO THE BLACK EARTH; PURE VOLCANO. THIS GIVES THE WINE PERSONALITY: FORTHRIGHT AND TRUTHFUL, WITH A SHARP MINERAL NATURE. IT TASTES OF RAIN ON FLINT, ON THE BLACK STONES OF THE DRY WALLS, AND OF THAT GOOD FRAGRANCE THAT THE COUNTRYSIDE RELEASES WHEN DAMPENED BY THE FIRST RAIN.

Technical Data

Classification: Soave Classico DOC

First vintage: 1986

Number of bottles produced:

Grapes: 100% Garganega

Grape production per hectare: 85 quintals

Start of harvest: mid October

Harvesting method: manual - in crates

Pressing: soft pressing of whole grapes

Alcohol fermentation: in steel vats

Alcohol fermentation time: 16 days

Alcohol fermentation temperature: 14-16 °C

Malo-lactic fermentation: not carried out

Maturation: 15 months in contact with the fine sediments in steel vats

Filtration: only one membrane filtration before bottling

Affinamento: 5 months in the bottle

Released:

Analysis: Alcohol contents: 13,00 % by volume - Total acidity: 5,90 g/l pH: 3,27 Reduced extract: 22,00 g/l



Vineyard Profile

Monte Carbonare

Type of Soil: strongly volcanic with a clayey texture

The name Monte Carbonare (namely "the hill of coal") probably comes from the dark volcanic soil reminiscent of coal.

Organoleptic Profile

Colour: straw yellow with brilliant highlights.

Nose: it shows yellow flowers, exotic fruit and white peach together with smoky and peaty notes.

Palate: juicy fruit palate accented with mineral, aromatic herbs and almond alongside crisp acidity. The finish is dry and very persistent.

Serving temperature: 11 - 13 °C

Best with...

all fish-based dishes since it is a wine that respects the delicacy of the fish's flesh and its salinity. It goes also very well with vegetable and truffle risottos. Excellent with medium ripened cow's milk cheeses.

Veneto regional cuisine:

Croutons with baccalà (salt cod) mantecato, octopus salad with cabbage and lentils, risotto with nettles, tagliatelle with trout and asparagus, grilled fish, Monte Veronese Dop mid-ripened cheese.