



# MONTE CARBONARE

SOAVE CLASSICO DOC 100% GARGANEGA

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.

## VINEYARD

It covers an area of 6 hectares facing north-east and north-west within the u.g.a. Carbonare at an altitude of 280 meters. The area is characterized by deep volcanic soils with a clayey texture which have a particularly dark color (black basalts) reminiscent of coal, and the toponym “Carbonare” seems to derive from this characteristic. Here the Garganega vines, planted with the traditional “pergola veronese” training system, reach an average age of about 60 years.

## DATA SHEET

**First year of production:** 1986

**Harvest:** manual at the beginning of October

**Maturation material:** steel

**Alcohol content:** 12.50% Vol.

**Alcoholic fermentation:** in steel

**Duration of alcoholic fermentation:** 16 days

**Alcoholic fermentation temperature:** 14-16 °C

**Malolactic fermentation:** not carried out

**Maturation:** for 12 months in contact with the fine lees in steel tanks

**Filtration:** only one membrane filtration before bottling

**Refinement:** 6 months in the bottle

## ORGANOLEPTIC PROFILE

**Colour:** bright straw yellow.

**Nose:** smoky and sulphurous, it has hints of flint together with notes of citrus and wildflowers.

**Palate:** Creamy and elegant. It has great freshness and flavor. The finish is dry and very persistent.

**Serving temperature:** 11/13 °C

## BEST WITH

It goes well with all fish-based dishes but it can also accompany the tastiest white meats very well.

Excellent with vegetable-based risottos, with truffles and with medium-aged cheeses.

SUAVIA

Suavia Azienda Agricola – Frazione Fittà via Centro 14 – 37038 Soave (VR) – Italia  
t. +39 045 767 50 89 | info@suavia.it | [www.suavia.it](http://www.suavia.it)