

Product Fact Sheet

February 2025

VEGAN





Monte Tondo

www.montetondo.it

Method & Production

The Garganega grapes are hand harvested in the beginning of September. After being de-stemmed and crushed, the free run juice and is fermented separately from the rest but all in stainless steel before blending. The wine remains in stainless steel tanks on the fine lees for a short period before being bottled. The wine is released no earlier than one month after bottling.

Tasting Notes

The delicate nose has hints of almonds, blossoms and citrus. Clean fruit flavors with nicely balanced acidity and the typical Soave minerality. A really well executed wine.

Food Matching

An excellent aperitif, which would work well with most can apes or light vegetable / seefood based starters.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size Organic	Biodynamic	: Vegan	Natural
White Wine									
MN 0123	B Soave Mito	Garganega	2023	12.0%	Cork	6X0.751t No	No	Yes	No