Montresor Gran Guardia, Soave Classico DOP 2024

IMO0802024

Giacomo Montresor

— Veneto, Italy

A fine and well-priced example of an undervalued Italian classic - from the hilly vineyards at the heart of the Soave zone.

Production

Montresor Soave Classico is made from a blend of Garganega and Trebbiano di Soave grapes cultivated in selected vineyards around the Soave hillsides. The vines are trained in the traditional trellis system, and grapes are picked by hand in September. The grapes are gently pressed in Bucher presses and fermentation in stainless steel vats at a controlled temperature of 16 degrees after a short maceration. Malolactic fermentation is actively prevented. The wine is held on lees for a few months and given a light filtration before bottling.

Tasting note

Fresh and bright aromas of honeysuckle, elderflower and a hint of spice. Crisp and refreshing on the palate with crunchy green apple, a good depth of honeyed fruit and a clean, lightly nutty finish.

Food Match

Very versatile wine but excellent with simple fish such as grilled plaice or on its own well chilled as an aperitif. Also particularly good with Rissotti - simple herb versions are probably best.

ABV:
12.50%

Case/Bottle Size:
6x 75cl

Closure:
Please Select

Appellation:
Soave DOP

Winemaker:
Michele Spina

Grape Varieties:
Garganega 0%, Trebbiano di Soave 0%

Suitable for:
Vegan

Bottle Barcode:
8003503000609