TOMMASI®
Viticoltori dal 1902

Le Volpare
Soave Classico

DENOMINAZIONE DI ORIGINE CONTROLLATA

It comes from the heart of the historic Classico zone, in the hills of volcanic origin that surround the enchanting little town of Soave, dominated by its imposing medieval castle.

TASTING NOTE

A pale straw yellow with brilliant green highlights, it has a delicate bouquet of acacia blossom and elderflowers. On the palate it is dry, agreeably harmonious and well-balanced, with notes of white-fleshed fruit and a tangy finish that is reminiscent of fresh almonds.

GRAPES

Garganega 100%

ORIGIN

A vineyard in the hamlet of Le Volpare, on Mount Foscarino, in the historic area of the commune of Monteforte d'Alpone; the soils are of basaltic origin and the vines are trained using both the Guyot and Pergola Veronese systems.

www.tommasi.com

VINIFICATION and MATURATION

Fermentation for 5 days in stainless steel vats. Maturation for 6 months in stainless steel tanks.

ALCOHOL

12% vol.

SERVING TEMPERATURE

8-10°C.

SERVING SUGGESTIONS

It is very versatile, but goes particularly well with hors d'oeuvres, vegetable-based pasta and rice dishes, and delicately flavored fish or white meat recipes.

BOTTLE SIZE

750 ml