



MONTE STELLE

Soave - Denominazione di Origine Controllata
Classico

This is a 100 percent Garganega fruit from a traditional, 60 years old, single, pergola-trellised vineyard called Monte Stelle (Stars hill) lying on the black lava rocks. It's full, volcanically smoky, with a rich but still elegant character. It is generous, with flowery and orange-skin notes, and seamlessly balanced. There's plenty of energy and structure packed in this wine, while remaining fresh and agile. Let's look at the stars!

Grape variety

100% Garganega from the estate's own vineyards.

Viticultural details

A traditional, single, pergola-trellised vineyard with a plant density of 3,000 vines/ha (860/acre) and yield of 50 hl/ha (370 gallons/acre). On typical basalt volcanic soils at 200 meters above sea level. With south-easterly exposure. Age of the vines over 60 years.

Vinification and maturation

Only the best bunches of Garganega, picked at end of September, are used, after a careful evaluation of the ripeness and health of the grapes. After destemming, maceration on the skins and soft pressing, the must is given a cold, static settling. Fermentation at low temperatures if necessary. The wine matures on its lees in stainless steel tanks over late Spring.

Tasting notes

Colour: An enticing deep lemon colour.

Nose: delicate, with flowery and orange-skin and citrus notes.

Flavour: crisp, stony and savoury-fruity, with an extra measure of depth and complexity.

Alcohol: around 13 % vol.

Serving suggestions

Enjoy with seafood, shellfish and light meats as well pasta or rice dishes with vegetable sauces

Serve at

10-12°C. (50-54°F.)

Bottle sizes available 750 ml.



750 ml



100% Garganega



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