



## MONTRESOR

### Soave Classico 2018

**\$15.50**

\* Suggested retail price



|    |                       |  |
|----|-----------------------|--|
| \$ | Service fees          | \$0.00                                     |
|    | Product code          | 14252276                                   |
| 🇫🇷 | Agent                 | Noble Sélection                            |
| \$ | Licensee price        | \$13.44                                    |
| 🍷  | Format                | 12x750ml                                   |
| 🚚  | Listing type          | Private import                             |
| 📅  | Status                | Unavailable                                |
| 🍷  | Type of product       | Still wine                                 |
| 🇮🇹 | Country               | Italy                                      |
| 🕒  | Regulated designation | Denominazione di origine controllata (DOC) |
| 📍  | Region                | Veneto                                     |
| 🏷️ | Appellation           | Soave                                      |
| 🏆  | Classification        | Classico                                   |
| 🍇  | Varietal(s)           | Garganega 100 %                            |
| 🍷  | Colour                | White                                      |
| 💧  | Sugar                 | Dry  |
| 🔑  | Closure type          | Metal screw cap                            |

#### ABOUT THIS WINERY

The french family Montresor moved to Italy in the Veneto region near the lake of Garda, an area renowned for its morain soils: perfect for viticulture! The Montresors are part of the wine industry for more than 200 years and they would like to share this privilege with everyone in the world that will choose to drink a bottle of their wines. French blood, Italian Spirit !

#### TASTING NOTES

Sapid taste, full-bodied, fine aromatic persistence. Delicate and fruity aroma with hints of apple and acacia. Straw yellow color with brilliant golden reflections.

#### PRODUCTION NOTES

Soft pressing, fermenting the must at low temperature. The malolactic fermentation is prevented. The wine is refined in stainless steel tanks for a few months.



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