

Bottle Size	75	cl	Product Name	MONTE CARBONARE SOAVE CLASSICO D.O.C. BIO 2023
Alcohol by Volume	12.5	%		
Production Area	SOAVE, VENETO, ITALY			
Grapes	100% Garganega			
Colour	Bright straw yellow			
Method	Stainless Steel			
Vinification	Fermentation of 16 days at 14-16 °C. Vinification in steel vats for 12 months on the lees.			
	Alivini Product Code	SOA-SUAVIA-----02D		

Product Picture	Tasting Notes and Wine Pairing
	<p>This wine "is like a bit of earth in a glass." And it's true. In the Monte Carbonare vineyard the vines sink their roots deep down into the black earth; pure volcano. This gives the wine personality: forthright and truthful, with a sharp mineral nature.</p> <p>The vineyard covers an area of 6 hectares facing north-east and north-west within the u.g.a. Carbonare at an altitude of 280 metres. The area is characterised by deep volcanic soils with a clayey texture which have a particularly dark color (black basalts) reminiscent of coal, and the toponym "Carbonare" seems to derive from this characteristic.</p> <p>Here the Garganega vines, planted with the traditional "pergola veronese" training system, reach an average age of about 60 years.</p> <p>Bright straw yellow in colour. Smoky and sulphurous nose with hints of flint together with notes of citrus and wildflowers. The palate is creamy and elegant accompanied by great freshness and flavour. The finish is dry and very persistent.</p> <p>It pairs well with all fish-based dishes but it can also accompany the tastiest white meats. Excellent with truffles and mushrooms too.</p>

INGREDIENTS	
List of Ingredients	%
Grapes	99.99
Sulphites	0.01

CLOSURE TYPE	Dropdown Menu
Select one of the following options: Natural Cork, Synthetic Corks, Sparkling Wine Cork, Screw Cap (Stelvin), Diam, Vino-Lok/Vinoseal, Helix corks, or Crown caps	Screw Cap (Stelvin)

RESIDUAL SUGAR	g/L
BRUT ZERO (0-3 g/L = Bone Dry); EXTRA BRUT (0-6 g/L = Bone Dry); BRUT (0-12 g/L = Dry); EXTRA DRY (12-17 g/L = Fruity) SEC (17-32 g/L = Off-Dry) DEMI SEC (32-50 g/L = Sweet)	15.1

Total Acidity (TA)	g/L
The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids.	6.25

Wine PH levels	pH
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).	3.2

STORAGE CONDITIONS
Keep the product between 8 and 14 °C

ISSUED BY	DATE
Alessandra Tessari	26/01/2026

VALUES	
ENERGY	Each 100ml
KJ	326
Kcal	78

ALLERGENS	Y	N
Contains SULPHUR DIOXIDE / SULPHITES (>10 ppm)	x	
Contains EGG (used in fining: e.g. egg albumin)		x
Contains FISH (used in fining: e.g. isinglass)		x
Contains MILK (used in fining: e.g. casein or potassium caseinate)		x
Contains GLUTEN & products made from GLUTEN		x
Contains CELERY & products made from CELERY		x
Contains NUTS (shell and nuts) + products made from NUTS		x
Contains PEANUTS & products made from PEANUTS		x
Contains SOYA & products made from SOYA		x
Contains MUSTARD & products made from MUSTARD		x
Contains SESAME SEEDS & products made from SESAME SEEDS		x
Contains LUPINS		x
Contains MOLLUSCS & CRUSTACEANS		x

DIETARY SUITABILITY	Y	N
CERTIFIED VEGAN		x
CERTIFIED VEGETARIAN		x
CERTIFIED ORGANIC	x	
CERTIFIED BIODYNAMIC		x
SUITABLE for VEGANS	x	
SUITABLE for VEGETARIANS	x	

APPROVED BY	DATE
GDT	12.02.2026