

Clivus Soave DOC Classico

SAQ Code: 15478277

Format: 750 ml

"(...) Soave Classico 2024, an elegant and mineral white wine, with aromas of lemon, flowers, and almond, a fresh, fine, and balanced palate, perfect with seafood and light dishes. (...) – Magazine Bacchus, September 2025"

"100% Garganega from volcanic soils: a delicate Soave with floral aromas, notes of acacia, almond and mandarin, and a subtly mineral, slightly bitter finish. Perfect as an aperitif or at the table." — Olivier De Maisonneuve, *Magazine Fugues*, September 18, 2025

"A light wine with notes of apple, lemon, and flowers, and a balanced acidity. Perfect for an aperitif or paired with crudos and ceviches." — Rouge sur blanc — Québec Ronald Georges, September 24, 2025

"Born in the volcanic hills of Soave, the 2024 Clivus Soave Classico captures the essence of Monteforte d'Alpone's terroir and marks the historic cooperative's very first arrival at the SAQ."

" — Yves Mailloux, Le Club des Dégustateurs de Grands Vins, Sept. 30, 2025

"With its pale yellow color and green highlights, the 2024 Clivus Soave Classico reveals notes of white flowers, peach, and apricot on citrus zest, with a fresh and light palate true to its appellation. A charming wine, perfect with shellfish, crustaceans, grilled fish, or mild cheeses." — Yves Mailloux, Le Club des Dégustateurs de Grands Vins, September 30, 2025



DESCRIPTION

Clivus Soave DOC Classico – The Elegance of a Volcanic Terroir

Born in the heart of the historic hills of Monteforte d'Alpone and Soave, Clivus Soave DOC Classico embodies the essence of this iconic Venetian region's volcanic terroir. Made from the indigenous Garganega grape, this white wine offers a vibrant freshness and aromatic complexity that make it a must-try.

Terroir and Winemaking

The vines of *Clivus Soave Classico* thrive in mineral-rich basaltic soils, giving the wine its unique structure and depth. The harvest, carried out between late September and early October, ensures optimal grape maturity. The winemaking process is gentle: slow and delicate pressing precedes fermentation in stainless steel tanks at a low temperature (18°C) to preserve the wine's aromatic finesse.

Tasting Notes

Appearance: Pale straw yellow with greenish reflections.

Nose: Delicately floral, with notes of hawthorn, elderflower, and violet, complemented by subtle hints of white-fleshed fruit and sweet almond.

Palate: Fresh and well-structured, revealing vibrant acidity, a perfect balance of roundness and minerality, and a slight final

bitterness characteristic of Garganega.

Its remarkable versatility makes it an excellent companion to a wide range of dishes. Perfect as an aperitif with light bites and fine charcuterie, it pairs beautifully with seafood, grilled fish, vegetable risottos, and Mediterranean-style pasta dishes. It also complements fresh and creamy cheeses wonderfully. Serve at 10-12°C to fully appreciate its delicate nuances.

Authentic Craftsmanship

Produced by the Monteforte Winery, a historic cooperative founded in 1952, this Soave Classico is the result of environmentally conscious viticulture and a tradition passed down through generations. A commitment to biodiversity and quality shines through in every bottle.

Whether you are discovering Soave for the first time or are already a devoted enthusiast, *Clivus Soave DOC Classico* invites you to experience the richness and elegance of this exceptional appellation.

PRODUCER

Cantina di Monteforte

AGENCY

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