



# RUNCATA

## DENOMINATION

Soave Superiore DOCG Roncà-Monte Calvarina

## GRAPE

Garganega

## YIELD

1.3 kg/vine

## GROWING AREA

Corte Giacobbe estate, in Roncà, Verona, in the Veneto region. The southwest-facing vineyards grow on a plateau at 450 metres, between two extinct volcanoes, Calvarina and Crocetta.

## SOIL PROFILE

Volcano-derived soils rich in basalt and in grey and black tuff.

## VINEYARD AGE

10-70 years old

## TRAINING SYSTEM

Verona pergola at 6,000 vines/hectare and Guyot at 5,000 vine/hectare. Quality-selection of the buds and cluster-thinning are practiced.

## HARVEST PERIOD

The harvest, which generally takes place in October, is carried out exclusively by hand, and in two separate vineyard passes, in order to pick the grapes at peak ripeness.

## HARVEST PROCEDURE

The clusters are carefully quality-selected then placed in 20kg crates and immediately brought to the winery, where they are placed in special temperature- and humidity-controlled rooms for about 48 hours.

## VINIFICATION

The clusters are gently pressed, blanketed by inert gas, which protects the delicate aromas from oxidation. The free-run must then ferments at a controlled temperature (11-15°C) in large oak ovals.

## MATURATION

Maturation, which lasts 12 months, takes place in large oak casks and in 20hl oak ovals at controlled temperatures, with the wine in contact with the fine lees, in order to enhance both structure and complexity. Following bottling, the wine rests in the bottle a minimum of 8 months before release.

## SENSORY PROFILE

Gold-yellow in appearance. Generous, stylish bouquet of acacia and almond blossoms, flanked by peach, apricot, camomile, vanilla, and with an intriguing hint of sulphur, lifted by a clean vein of minerality and concluding with pungent sage and rosemary. The quintessence of its character is immediately clear upon entrance: dry and quite smooth, with a fine supportive structure, while judiciously crisp fruit provides both vibrancy and length. This is a superbly-structured wine that reaches its best only after a few years.

## SERVING SUGGESTIONS

Pairs beautifully with elaborate dishes, even those with rich sauces; with risotto and porcini; with white celery, squash, and almonds; cod *alla vicentina*; and with fish, salmon, scallops, and crab.

## SERVING TEMPERATURE

12-14° C