



SOAVE

DENOMINATION

Soave DOC, Roncà - Monte Calvarina

GRAPE

Garganega

YIELD

70 q/ha

GROWING AREA

Vineyards surrounding the ancient Corte Giacobbe, in the hills area of Roncà, on the slopes of two extinct volcanoes, Calvarina and Crocetta, east of the town of Soave, in the Veneto region.

SOIL PROFILE

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

TRAINING SYSTEM

Traditional Soave pergoleta and Guyot, planted to densities of 4-5,000/vines/hectare.

HARVEST PERIOD AND VINIFICATION

The harvest, exclusively by hand, begins between the second and third week of September. After a brief cryomaceration (24 hours at 5°C) on the skins, the must ferments in steel at a controlled temperature of 16°C.

MATURATION

A minimum of 3 months in steel, with bâtonnage of the fine lees once per week, then ageing in the bottle for a minimum of 45 days.

SENSORY PROFILE

Straw yellow with pale greenish highlights. On the nose, multi-faceted fragrances of plum and citron, tropical fruit and apricot, flanked by smooth chalk and emphatic wild herbs. Appealing and well-balanced on the palate, pushing through to a crisp finish hinting of bitterish almond. It displays a vibrant vein of minerality, gift of its valley terroir of origin.

SERVING SUGGESTIONS

Ideal served by itself as an aperitif wine, and delicious partnered with first courses, lighter meats, fish, and vegetables.

SERVING TEMPERATURE

10-12° C