

VINEYARDS

Garganega is the principal grape of Soave. The vineyards are situated in the hills outside Verona in the Valpantena Valley. Cool currents blow down the valley from the foothills of the Dolomites, which helps to moderate the climate, enabling the grapes to ripen slowly. This helps the grapes to retain their aromatic compounds and acidity. The soil is poor and chalky so the vines are put under stress helping to produce superior quality fruit.

VINIFICATION

The grapes were hand harvested, destemmed, crushed and chilled on the way to the press with no sulphur addition. The juice was naturally settled and after racking, cultured yeasts were added to initiate fermentation, which took place at 12-14°C. These relatively low fermentation temperatures helped preserve the fresh fruit character of the grapes. 20% of the must was fermented in large format oak to add another layer of complexity. The wine was then held in temperature controlled stainless steel tanks on fine lees until bottling.

VINTAGE INFORMATION

The 2017 vintage was characterised by a cold winter with abundant rainfall. At the end of April, there was a period of frost. For this reason, blossom only began to appear towards the end of May, even if on the slopes it started sooner. Sunny weather followed. However, frost and drought eventually meant that this was a relatively challenging vintage in terms of quantity. Nevertheless, the grapes that were harvested were of satisfactory condition and quality.

TASTING NOTE

right, pale lemon in colour, this wine has a fresh, aromatic nose with perfumes of almond blossom and a touch of acacia. On the palate, the Garganega is lively and crisp, with a delicate honey and almond character and a clean, zesty finish with a twist of lime.



GRAPE VARIETIES	100% Garganega
REGION	Veneto
WINEMAKER	Luca Degani Matt Thomson and Alana McGettigan
CLOSURE	Stelvin
ALCOHOL (ABV)	12.5%
ACIDITY	5.72
RESIDUAL SUGAR	5.26
WINE PH	3.43