

VENETO

CORTE GIACOBBE

Corte Giacobbe Vineyard

Fast Facts

Vineyard surface:
99 acres (40 hectares)

Owner:
The Dal Cero Family

Winemaker:
Davide Dal Cero

Established:
1934

Location:
Roncà

Province:
Verona



The Dal Cero family's story began when the very charismatic Augusto Dal Cero purchased his first three hectares in 1934, leaving the winery to his sons Dario and Giuseppe, when he passed away. The two brothers quickly proved they were up to task, growing the original winery and acquiring a second estate in Cortona, Tuscany to make beautiful terroir- and quality-driven wines with a Tuscan soul.

Today, the winery is run by Dario's children, Francesca, marketing and export manager, Nico, domestic sales and vineyard manager, and Davide, enologist and cellar manager. While at the helm, the three siblings purchased a third estate in Valpolicella, diversifying the Dal Cero range even further. Each estate – Corte Giacobbe in Soave, Dal Cero in Valpolicella, and Tenuta Montecchiesi in Cortona, Tuscany – has its own line and personality. Their great respect for local traditions, which started with Augusto, is paralleled by their commitment to crafting wines that are the perfect expression of the respective terroir. Their wines also reflect three generations of incomparable dedication and flawless expertise.

The family currently cultivates 272 acres (110 hectares) on the three different estates.

CORTE GIACOBBE TERROIR

These vineyards, particularly suited to Garganega and Pinot Grigio wines, are located just a few kilometers away from the town of Soave in the eastern part of the appellation on the slopes of two extinct volcanoes, Calvarina and Crocetta, part of the Lessini Mountains. Volcanic and tuffaceous soils, rich in micro-elements; excellent south and southwestern sun exposure; and diurnal temperature changes provide the grapes with the ability to ripen slowly and evenly, develop excellent structure, and build a gorgeous aromatic profile with lots of zesty minerality. The Runcata Cru is located precisely on the ridge that divides these two volcanoes over an ancient stratovolcano, which enriches the black and gray tuff soil with minerals and nutritive elements that lend complexity and fragrance to the wines. The winery and cellar are located in Roncà and hold the most up-to-date technologies, further confirming their unyielding commitment to producing quality products.



SOAVE "CORTE GIACOBBE" DOC: 100% Garganega from vineyards located on the hills of Roncà on the slopes of two extinct volcanoes, Calvarina and Crocetta, which are situated east of Soave. The grapes are harvested by hand followed by brief cold maceration and fermentation in stainless steel tanks. The wine ages for three months in stainless steel with once-weekly bâtonnage of the fine lees, followed by short bottle aging. Straw yellow with pale greenish

highlights. Layered aromas of plum, citrus, tropical fruit and apricot, with notes of smooth chalk and wild herbs. Appealing and well-balanced on the palate, pushing through to a crisp finish with a hint of bitter almond. True to its terroir, it shows a vibrant backbone of minerality.



SOAVE SUPERIORE "RUNCATA" DOCG: 100% Garganega from a single vineyard located on a plateau 1,300 feet above sea level, between two volcanoes: Calvarina and Crocetta. The clusters are carefully 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. 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 of 51.8-59 °F (11-15 °C) in large oval oak barrels. Ages 12 months on its fine lees in large oak casks and in 20hl-oak oval barrels, and then in bottle for at least 8 months before release. Golden yellow with a generous bouquet of acacia and almond blossoms, and layers of peach, apricot, camomile, and vanilla. An intriguing hint of sulfur is lifted by a crisp backbone of minerality. The quintessence of its character is immediately clear upon entrance: dry and quite smooth, with excellent structure. A few years of age brings out its best!



PINOT GRIGIO "RAMATO" DELLE VENEZIE IGT: 100% Pinot Grigio from vineyards located in the hills of Roncà, on the slopes of the Lessini mountains in the eastern part of the Soave appellation. After the clusters are de-stemmed, the grapes macerate for 12 hours on the skins, giving the wine its quite distinctive coppery hue, and are then gently pressed. The must is gravity-settled for clarity. Fermentation takes place at 55.4 °F (13 °C) in order to preserve the classic

varietal fragrances. Harvest, which generally takes place in the last week of August, is carried out exclusively by hand. This wine ages three months in stainless steel on its fine lees and three months in bottle. Brilliant sheen and coppery in color. Fragrant peach comes through on the nose, and is complemented by notes of tropical fruit, heightened by subtle floral notes of spring wildflowers. Elegant and silky smooth on the palate, yet structured and full. Beautifully crisp, it progresses regally into a lingering finish.