



TENUTA DI
CORTE GIACOBBE



Soave Superiore "Runcata" DOCG 2021

Grapes:	100% Garganega
Region:	Veneto
Vineyard Location:	From a vineyard located on a plateau between two volcanoes: Calvarina and Crocetta
Exposure:	Southwest
Altitude:	1,300 feet above sea level
Soil:	Volcanic soil and grey tuff
Vine Training:	Guyot & traditional verona pergola
Vine Age:	10-70 years
Time of Harvest:	Late September
Vine Density:	2,429 vines per acre
Vine Yield:	1.3 kg/vine
Total Production:	10,000 bottles
Vinification Process:	The clusters hand 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 in large oak barrels.
Aging Process:	The wine ages 12 months in large oak casks and in 20-hl oak barrels. After the wine ages in the bottle for a minimum for eight months.
Alcohol Content:	13.00%
Tasting Notes:	Gold-yellow with a generous bouquet of acacia and almond blossoms, flanked by notes of peach, apricot, camomile, vanilla, and with an intriguing hint of sulphur, lifted by a clean vein of minerality. The quintessence of its character is immediately clear upon entrance: dry and quite smooth, with a fine supportive structure.
Winemaker:	Davide Dal Cero
Cellaring:	Up to 10 years
Bottled:	Summer
Closure:	Cork
Food/Menu Pairing:	Ideal with shrimp, crab, scallops, and vegetables