



TENUTA DI CORTE GIACOBBE



Soave Superiore "Runcata" DOCG 2017

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| 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 |
| Total Production: | 10,000 bottles |
| Vinification Process: | The grapes are hand harvested and left to rest for 48 hours in temperature and humidity-controlled room. After that the grapes are pressed using inert gas which blankets the grapes and protects them from oxidation. The free-run must ferments at a controlled-temperature in large oak barrels. |
| Aging Process: | The wine ages 12 months in a mix of 500L tonneaux and 20 HL oak casks before bottle aging for eight months. |
| Alcohol Content: | 13.00% |
| Tasting Notes: | Golden yellow color with an intense nose of peach, chamomile, vanilla, sage and minerality. The palate is warm with an excellent body. Intense and very persistent, this is a very structured wine. |
| Winemaker: | Davide Dal Cero |
| Cellaring: | Up to 10 years |
| Bottled: | Summer |
| Closure: | Cork |
| Food/Menu Pairing: | Ideal with shrimp, crab, scallops, and vegetables |