



## Cantina di Monteforte, Soave Classico Superiore DOCG `Vigneto Montegrande` 2014

### PRODUCER

The Cantina di Monteforte co-op is situated in the eastern part of Soave Classico and Soave. They have 1,200 hectares in total, part in Soave Classico and part outside the Classico zone, with some of the best vineyards in Soave Classico. 60% of their vineyards are on the hills, facing south and southeast, which gives wines that are riper and fuller than most others produced in Soave. The co-op has 600 members and harvests about 20,000 tonnes of grapes a year. Cool summer breezes blowing down the Alpone valley from the foothills of the Dolomites to the north give warm days and cool nights, which helps with the accumulation of aromatic characters in the grapes. Matt Thomson works with Gaetano Tobin at the Cantina to produce these wines.

### VINEYARDS

The grapes for this single vineyard wine are grown in the 'Montegrande' vineyard, a hillside site facing south and southeast with superb exposure. Vines are on average 30 years old. The vineyard is 250-300m above sea level and soils are volcanic in origin. This site produces wines that are riper and fuller than most others produced in Soave Classico.

### VINTAGE

Mild temperatures and moderate rains accompanied the winter season. The beginning of the vegetative activity of vineyards, characterised with abundant rains, was followed by a hot and dry period. This allowed for perfect ripeness and organoleptic qualities in the grapes, making the 2014 vintage one of the best, if not the best, of the last 20 years.

### VINIFICATION

The wine was made using small-batch vinification in mid-October. The grapes were pressed gently using special presses. The must was fermented in small barrels as well as 15 hectolitre barrels, where the wine remained for about one year until bottling.

### TASTING NOTES

Pale gold in colour, this wine opens with a fresh, scented nose that shows hints of white fruit and the characteristic almond blossom notes of top quality Soave. Honeyed, waxy and complex on the palate, with a lovely citrus twist on the finish, it is well balanced and long.

### PRESS AND AWARDS

#### AWARDS

**GOLD - Sommelier Wine Awards 2016**



### VINTAGE INFORMATION

|                        |                        |
|------------------------|------------------------|
| <b>Vintage</b>         | 2014                   |
| <b>Region</b>          | Soave Classico, Veneto |
| <b>Grape Varieties</b> | 100% Garganega         |
| <b>Winemaker</b>       | Matt Thomson           |
| <b>Features</b>        | Vegan, Vegetarian      |
| <b>Closure</b>         | Stelvin                |
| <b>ABV</b>             | 13%                    |
| <b>Residual Sugar</b>  | 5.3g/L                 |
| <b>Acidity</b>         | 5.4g/L                 |
| <b>Wine pH</b>         | 3.2                    |
| <b>Bottle Sizes</b>    | 75cl                   |