



## Cantina di Monteforte, Soave Classico `Terre di Monteforte` 2015

### 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 vineyards are located on the volcanic soils of the town of Monteforte d'Alpone. Fruit was selected from several vineyards where the crop had been significantly reduced and where quality was high.

### VINTAGE

Mild temperatures and moderate rains accompanied the winter season. The beginning of the growth cycle in the vineyards, characterised by abundant rain, was followed by a hot and dry period. This allowed for perfect health and organoleptic qualities in the grapes, making this 2015 vintage one of the best, if not the best, of the last 20 years.

### VINIFICATION

The grapes were pressed gently and the must was chilled. It was then decanted and racked into stainless steels vats where fermentation took place at temperatures of 16-18°C to preserve all the fragrance and intensity of the primary fruit aromas. The wine was aged on lees to give extra depth and complexity.

### TASTING NOTES

Light, clean and bright with a lovely floral nose and notes of ripe peach and almond. The wine shows excellent depth on the palate and a lovely balance between ripe, aromatic fruit and fresh, zingy acidity.



### VINTAGE INFORMATION

<b>Vintage</b>	2015
<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>	12.5%
<b>Residual Sugar</b>	5g/L
<b>Acidity</b>	5.5g/L
<b>Wine pH</b>	3.35
<b>Bottle Sizes</b>	18.75cl, 37.5cl, 75cl