

# Torre del Falasco

## Cantina Valpantena, Torre del Falasco Garganega 2016

### PRODUCER

The Torre del Falasco wines are the standard bearers of this co-operative, situated in the Valpantena, northeast of Verona. Known as the 'valley of god' to the ancient Greeks, this area is well-known for its high quality red wines, due partly to the soils but also because of the cool breeze that blows down the valley from the foothills of the Dolomites. Run by Luca Degani since 1995, the Cantina di Valpantena is now one of Italy's best co-operatives, with 700 hectares of vineyard producing excellent quality fruit. Matt Thomson makes some of the Alpha Zeta wines here and has worked closely with them since 1999.

### VINEYARDS

Grapes for the Garganega come from the steeply terraced vineyards belonging to the co-operative where soils are poor and chalky.

### VINTAGE

The 2016 season saw many similarities to 2015, with a cooler winter and abundant rainfall. The beginning of the vegetative cycle saw alternate dry and rainy periods, which allowed the plants to develop perfectly. The hot and dry summer that followed led to an abundant harvest of high quality grapes.

### VINIFICATION

This wine is made from fully ripe Garganega grapes picked slightly later than average. On arrival at the winery, the grapes were de-stalked then underwent a brief cold soak before crushing and a cool fermentation at temperatures between 12-15°C in temperature controlled stainless steel tanks. 50% was matured in oak barrels before bottling.

### TASTING NOTES

Pale lemon in colour, with a fresh perfume of white flowers and citrus fruit. It is fine and mineral on the palate, with lifted lemon zest on the finish. This wine has enough body to stand up to food while retaining a crisp, fresh quality that ensures it is also great on its own.



### VINTAGE INFORMATION

<b>Vintage</b>	2016
<b>Region</b>	Veneto
<b>Grape Varieties</b>	100% Garganega
<b>Winemaker</b>	Luca Degani
<b>Closure</b>	Stelvin
<b>ABV</b>	13%
<b>Bottle Sizes</b>	75cl