



Grape Varieties	100% Pinot Grigio
Closure	Screwcap
ABV	12%
Wine pH	3.3
Bottle Sizes	75cl
Notes	Vegetarian, Vegan

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 has worked for years with Gaetano Tobin, who was the director of the cooperative for almost 20 years. Tano passed away in 2021 and Head Winemaker Alessandro Doná is now in charge of production. Alessandro was lucky to work with Tano for over ten years and this ensures that his legacy and unshakeable commitment for quality live on as Cantina Monteforte enters a new phase of its history.

VINEYARDS

The fruit for this wine is grown on several hillside vineyards located at an altitude of 40-200 metres above sea level to the east of the upper Val D'Alpone. The soils are of volcanic origin. Vines are 10 to 25 years old and trained with the traditional "pergola veronese" system.

VINTAGE

A mild winter with abundant rainfall created a good water reserve in the soil. Frequent and heavy rains marked spring 2024 and, in some cases, intense weather events, with temperatures generally remaining below the seasonal average until mid-June. Summer 2024 was warm. While spring was cool, summer months were very hot, especially the first weeks of August, with peaks above 40°C. However, these conditions rarely hindered vine growth and grape maturation, thanks particularly to the water reserves accumulated during the spring.

VINIFICATION

Grapes were carefully selected both in the vineyard and in the cellar. To retain the 'coppery' colour of the ripe Pinot Grigio grapes, the skins were left in contact with the juice for just under 24 hours to give the wine an attractive tint. The juice was then fermented at a low temperature in stainless-steel tanks to retain the subtle aromatic characters of the grape.

TASTING NOTES

This Rosato is a lovely salmon-pink colour and fresh and crisp. It displays a delicious strawberry perfume that gives way to a vibrant cherry character on the palate. A savoury note adds depth, and lively acidity gives the wine a crisp finish. Ripe strawberry perfumes on the finish.