

Ponte Pietra,  
**Trebbiano/Garganega 2024**  
Veneto, Italy

PONTE PIETRA



### PRODUCER

Matt Thomson of Blank Canvas makes the Ponte Pietra wines at the Cantina di Monteforte. The name references Verona's 'Ponte Pietra' (stone bridge), which dates back to Roman times, although vines had thrived on the hills outside Verona long before this bridge spanned the Adige River.

### VINEYARDS

The Garganega grapes for this wine were grown on hillside sites situated next to Soave in the Val d'Alpone region. The vineyards have excellent south-east exposure with soils of volcanic origin, and give fruit of great concentration and naturally high sugar levels. The Trebbiano is all Trebbiano di Soave grown in old vineyards in the hilly Monteforte d'Alpone region, an area also known for its volcanic soils which favour the production of grapes that are naturally high in sugar.

### VINTAGE

The 2024 vintage was characterised by a mild winter, with abundant rainfall that created a good water reserve in the soil. The spring was marked by frequent and heavy rains and, in some cases, intense weather events, with temperatures generally remaining below the seasonal average until mid-June. The summer recorded very high temperatures, especially the first two 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

The grapes were hand harvested, destemmed and crushed, then pumped to the press without the addition of sulphur. The juice was chilled immediately and naturally settled. Cultured yeasts were added to initiate fermentation, which took place at around 14°C in order to retain freshness and fruit flavours. The wine was bottled young to preserve its fresh fruit character.

### TASTING NOTES

The wine is pale lemon in colour. On the nose, intense aromas of almond blossom meld with green apple notes. It is lively and crisp on the palate with a touch of marzipan and honey from the Garganega grapes. The fresh citrus flavours carry through onto the finish.

Winemaker	<b>Matt Thomson</b>
Closure	<b>Screwcap</b>
ABV	<b>12.5%</b>
Residual Sugar	<b>4g/L</b>
Acidity	<b>5.2g/L</b>
Wine pH	<b>3.3</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Vegetarian, Vegan</b>