



Grape Varieties	100% Garganega
Winemaker	Matt Thomson
Closure	Screwcap
ABV	12.5%
Acidity	5.3g/L
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 200 hectares of vineyard are located on the volcanic soils of the town of Monteforte d'Alpone, a zone where the Garganega grape thrives. The vineyards are located at an altitude of 50-150 metres above sea level. Vines are trained in the traditional Pergola Veronese method and are between 60 and 70 years old. The fruit was selected from several vineyards where the yields are controlled in order to produce top-quality, smaller crops of grapes with more concentrated flavours.

VINTAGE

A mild winter with abundant rainfall built up strong water reserves in the soil. Spring 2024 was marked by frequent heavy rains and, at times, intense weather events, with temperatures generally below the seasonal average until mid-June. Summer, by contrast, was warm, with the first weeks of August especially hot, reaching peaks above 40 °C. Despite these extremes, vine growth and grape maturation were rarely hindered, thanks to the water reserves accumulated earlier in the season.

VINIFICATION

Grapes were hand-picked and sorted before being gently pressed in a static press. The must was immediately chilled, then decanted and racked into 300-hectolitre stainless steel vats, where fermentation took place at temperatures between 16° and 18°C. The wine was aged on its lees to add extra depth and complexity.

TASTING NOTES

This Soave is light, clean, and bright. It has a lovely floral nose and ripe peach and almond notes. The wine shows excellent depth on the palate and a lovely balance between ripe, aromatic fruit and fresh, zingy acidity.