



Grape Varieties	100% Garganega
Winemaker	Matt Thomson
Closure	Screwcap
ABV	12.5%
Residual Sugar	5.3g/L
Acidity	5.3g/L
Wine pH	3.3
Bottle Sizes	37.5cl
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

The 2025 season began with a mild, wet winter that built strong soil water reserves. Spring was unsettled, with frequent heavy rains, occasional extreme weather events, and below-average temperatures persisting until mid-June. Summer conditions then turned warm, with very high temperatures during the first part of August, including peaks above 40 °C. Despite this heat, vine growth and grape maturation progressed well, supported by the ample water reserves accumulated earlier in the season, resulting in a balanced and successful vintage.

VINIFICATION

The hand-picked grapes were sorted and gently pressed using a static press. The must was immediately chilled, then settled and racked into 300-hectolitre stainless steel tanks. Fermentation took place at controlled temperatures of 16– 18 °C to preserve the freshness and intensity of the primary fruit aromas. The wine was then aged for a short period on its lees to add 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.