



**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## Soave Classico Monte Carbonare DOC

Made from 100% Garganega. The vineyards feature dark volcanic soil, reminiscent of coal (*carbone* in Italian) – hence the name Carbonare. The wine then ages 12 months in stainless steel and 6 months in bottle. Lively, deep yellow with brilliant green reflections; the bouquet shows gorgeous notes of Mediterranean citrus fruit with fresh nuances of mountain herbs and appealing, lush minerality.

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**Wine exported to:** Korea

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## Most recent awards

**GAMBERO ROSSO:** tre bicchieri

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Winemaking and Aging

Grape Varieties:	100% Garganega
Fermentation container:	Steel vats
Length of alcoholic fermentation:	30 days
Type of yeast:	Selected in the Soave area
Fermentation temperature:	15 °C (59 °F)
Maceration technique:	None
Malolactic fermentation:	no
Fining agent:	Bentonite
Aging containers:	Steel vats
Aging before bottling:	12 months
Aging in bottle:	6 months
Closure:	Natural cork



Vineyard name:	Carbonare
Vineyard location:	Soave Classico
Vineyard size:	5 hectares (12.35 acres)
Soil composition:	Volcanic
Vine training:	Pergola veronese
Altitude:	300 meters (984 feet) above sea level
Yield:	90 q/ha
Exposure:	North-western
Years planted:	1971

Age of vines:	50 years
Time of harvest:	Early October
First vintage of this wine:	1986
Total yearly production (in bottles):	30,000 bottles



## Tasting Notes and Food Pairings

Serving temperature:	Best at 10-12 °C (50-53.6 °F).
Aging potential:	8-10 years
Winemaker:	Valentina Tessari