



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



## Soave Ronca Calvarina DOC

The grapes for this wine are pure Garganega as tradition dictates from the vineyards surround the original Corte Giacobbe estate in the hilly area of Roncà, the eastern side of the Soave appellation. The soil is limestone-based, rich in basalt, and in gray and black tuff of marine origin. The wine macerates for about twenty-four hours and then spends three months in stainless steel vats, with bâtonnage (stirring) on its noble lees twice a week. It then spends a couple of months in bottle. The wine shows fragrant fruit and floral aromas on a crisp palate.

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**Wine exported to:** Austria, USA, Canada

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## Most recent awards

**WINE ENTHUSIAST:** 90

**JAMES SUCKLING:** 92

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## Winemaking and Aging

Grape Varieties:	100% Garganega
Fermentation container:	Stainless steel
Type of yeast:	Selected
Fermentation temperature:	16 °C (60.8 °F)
Maceration technique:	Bâtonnage
Malolactic fermentation:	no
Aging containers:	Stainless steel
Bottling period:	February, March
Aging before bottling:	3 months
Aging in bottle:	45 days
Closure:	Screwcap



## Vineyard

Organic:	Sustainable Farming
Vineyard location:	Roncà, east part of Soave appellation
Soil composition:	limestone-based soil, rich in basalt and in grey and black tuff of marine origin
Vine training:	Verona Pergola, Guyot
Altitude:	200-300 meters (656-984 feet) above sea level
Vine density:	5,000-6,000 plants per hectare
Exposure:	Southwestern
Years planted:	1999, 2014

Age of vines:	5-20 years old
Time of harvest:	Late September
First vintage of this wine:	2004
Total yearly production (in bottles):	140,000

## Tasting Notes and Food Pairings

Tasting notes:	Boasting a brilliant straw yellow color with golden highlights, the fragrant nose offers appealing aromas of pear, apple and white flowers. The palate is crisp and well-balanced, with a pleasant almondy finish.
Serving temperature:	Ideal at 8-10 °C (46.4-50 °F).
Food pairings:	Pleasant as an aperitif, it is particularly suited to first courses, white meat, fish and vegetables.
Aging potential:	4 years
Alcohol:	12.5
Winemaker:	Davide Dal Cero