



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



## Soave Ronca-Monte 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:** 94 Best Buy

**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:	Cryomaceration
Length of maceration:	24 hours
Aging containers:	Stainless steel
Aging before bottling:	3 months
Aging in bottle:	min. 45 days
Closure:	Screwcap



## Vineyard

Organic:	Sustainable Farming
Vineyard location:	Roncà
Soil composition:	limestone-based soil, rich in basalt and in grey and black tuff of marine origin
Vine training:	Traditional Verona Pergola, Guyot
Altitude:	650-985 feet (200-300 meters) above sea level
Vine density:	4406-5731 plants per hectare
Yield:	2.9 lbs (1.3 kg) per vine
Exposure:	Southwestern
Years planted:	1994-2014

Time of harvest: September

Total yearly production (in bottles): 100,000

## Tasting Notes and Food Pairings

**Tasting notes:** Soft lemon yellow with pale lime-green highlights. On the nose, multifaceted fragrances of ripe orchard fruit, jasmine and camomile complement rich rosemary and fresh herbs. Appealing and well-balanced on the palate, with lingering, aromatic green apple that push through to a crisp finish hinting of almonds and honey. It displays a vibrant vein of minerality, a gift from its native terroir.

**Food pairings:** Ideal served by itself as an aperitif wine, and delicious partnered with first courses, lighter meats, fish, and vegetables.

**Aging potential:** 3 years

**Alcohol:** 12.5%

**Winemaker:** Davide Dal Cero