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Experience Italy in a Wine glass



Soave DOC

Corte Giacobbe's story began with Augusto Dal Cero, who purchased his first three hectares in 1934. His sons Giuseppe and Dario took over the winery after their father passed away and quickly showed they were up to the challenge by growing the winery to the 40 hectares it is now. Three generations later, and the family is still committed to crafting wines that are the perfect expression of the local terroir. Their wines also reflect three generations of incomparable dedication and flawless expertise. The vineyards are located just a few kilometers away from the town of Soave, high on the slopes of the Lessini Mountains. Vineyards are planted on hillsides, giving the vines excellent exposure to sunlight, allowing the grapes to perfectly ripen. Excellent day/night temperature swings further contribute to the wines' structure. There are two extinct volcanoes on the estate, Calvarina and Crocetta. The extraordinary Runcata vineyard is located right on the ridge that divides these two volcanoes and is actually on top of an ancient stratovolcano, which enriches the black and gray tuff soil with minerals and nutritive elements that lend complexity and fragrance to the wines. The winery and cellar are located in Roncà and have been recently renovated with the most up-to-date technologies, further confirming their unyielding commitment to producing quality products. 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.

Wine exported to: Austria, USA, Canada

Most recent awards



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