



EMPSON & CO.
Experience Italy in a Wine glass



Soave Superiore Runcata DOCG

Pure Garganega grapes grown in a single vineyard called Runcata. The vineyard faces southwest and is located on a plateau. The vines enjoy southwest exposure and limestone-based soil, rich in basalt and in grey and black tuff of marine origin. The grapes are exclusively picked by hand, at least two separate times to ensure that only perfectly ripe clusters are picked. The clusters are then carefully inspected before being de-stemmed and pressed with an Inertys system, which uses inert gas to prevent the aromas in the must from oxidizing. The free-run must is fermented at controlled temperatures in large oak barrels. Runcata ages twelve months in large, temperature-controlled oak barrels, on its fine lees, further developing its structure and richness. After bottling, the wine ages an additional four months before release.

Wine exported to: Austria, USA, Canada

Most recent awards

VINOUS: 92

JAMES SUCKLING: 94

VINI BUONI D'ITALIA: Corona

GAMBERO ROSSO: Tre bicchieri

DECANTER: 90



Winemaking and Aging

Grape Varieties:	100% Garganega
Fermentation container:	Oak barrels
Type of yeast:	Selected
Fermentation temperature:	16 °C (60.8 °F)
Malolactic fermentation:	no
Aging containers:	Oak barrels
Container size:	20 hL
Type of oak:	Austrian and local oak
Bottling period:	August
Aging before bottling:	12 months
Aging in bottle:	4 months
Closure:	Natural cork



Vineyard

Organic:	Sustainable Farming
Vineyard name:	Runcata
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:	400-450 meters (1,312-1,476 feet) above sea level
Vine density:	5,000-6,000 plants per hectare
Exposure:	Southwestern
Years planted:	1949, 2009
Age of vines:	10-70 years old
Time of harvest:	Late September, Early October
First vintage of this wine:	2009
Total yearly production (in bottles):	10,000



Tasting Notes and Food Pairings

Tasting notes:	Straw-yellow with greenish-gold highlights. Rich, lingering aromas exhibiting lovely acacia-blossoms with ripe fruit and dried nuts, such as almonds. At first sip, it shows warmth, a smooth texture, full body and superb structure; it then develops an intense, very lengthy progression.
Serving temperature:	Ideal at 10-12 °C (50-53.6 °F).
Food pairings:	Pleasant as an aperitif, it is particularly suited to first courses, white meat, fish and vegetables.
Aging potential:	10 years
Alcohol:	Alcohol cont. 13%
Winemaker:	Davide Dal Cero