



EMPSON & CO.
Experience Italy in a Wine glass



Soave Superiore Runcata DOCG

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. 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

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

2020 Empson & Co S.p.A. - Copyright © All Rights Reserved.