



EMPSON & CO.
Experience Italy in a Wine glass



Soave Superiore Runcata Ronca-Monte Calvarina 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

KERIN O'KEEFE: 92

GAMBERO ROSSO: Tre Bicchieri

WINE ENTHUSIAST: 94

JAMES SUCKLING: 91

VINOUS: 92

VINI BUONI D'ITALIA: Corona

DECANTER: 90



Winemaking and Aging

Grape Varieties: 100% Garganega

Fermentation container: Oak barrels

Type of yeast: Selected

Aging containers: Oak barrels

Container size: 225 L to 20 hL

Aging before bottling: 12 months on fine lees

Aging in bottle: min. 8 months

Closure: Cork



Vineyard

Organic: Sustainable Farming

Vineyard location: Between Calvarina and Crocetta

Soil composition: Limestone-based, rich in basalt and in grey and black tuff of marine origin.

Vine training: Traditional Verona Pergola, Guyot

Altitude: 1,475-1,968 feet (450-600 meters) above sea level

Vine density:	5,522 -6,618 vines per hectare.
Yield:	2.9 lbs per vine
Exposure:	Southwestern
Years planted:	1960, 2000
Time of harvest:	October
Total yearly production (in bottles):	10,000

Tasting Notes and Food Pairings

Tasting notes:	Golden yellow with a generous bouquet of acacia and almond blossoms, notes of peach, apricot, camomile, vanilla, and an intriguing hint of sulfur, lifted by a clean vein of minerality. Dry and quite smooth, with a fine supportive structure.
Food pairings:	Pairs beautifully with elaborate dishes, even those with rich sauces; risotto and porcini; white celery, squash, and almonds; cod alla Vicentina; and fish, salmon, scallops, and crab.
Aging potential:	15 years
Alcohol:	Alcohol cont. 13%
Winemaker:	Davide Dal Cero