



Gran Cuvée Brut Millesimato

Veneto



Appellation: SPUMANTE VSQ

Zone: Monteforte d'Alpone (Verona), Cazzano- Mirabello (Verona)

Cru: n/a

Vineyard extension (hectares): 5

Blend: 34% Pinot nero - 33% Chardonnay - 33% Garganega

Vineyard age (year of planting): Pinot nero 1985 - Chardonnay 1985 - Garganega 1965

Soil Type: Calcareous rock

Exposure: South-West

Altitude: n/a

Colour: Brilliant straw yellow with fine "perlage"

Nose: Fresh, complex and full

Flavour: Balanced between ripe tones and freshness due to acidity

Serving temperature (°C): 6-8

Match with: Excellent as an aperitif, pasta dishes and fish

Average no. bottles/year: 8,000

Alcohol %: n/a

Grape yield per hectare tons: 5

Notes: Gran Cuvée Brut Millesimato is produced following the champenoise method. Only the first fraction of the must obtained from soft-pressing of the grapes is used in order to obtain the wines for the cuvee.

Vinification and ageing: The wine made from three grape varieties is blended in order to obtain the cuvee. The champenoise method is followed. The bottles remain in the cellar which is dug out in volcanic rock for six years.

Awards: n/a

Estate History

The Gini family is one of the oldest of the area going back as far as the 1500s. Documents of the 1600s and 1700s were found stating purchases of land and of vineyards (the cru Salvarenza is mentioned) confirming that this has always been a family of vigneroni. Claudio and Sandro now manage the estate after their father Olinto left us a few years ago., and Matteo, Sandro's son, is now working full time at the estate, mainly in the cellar. All the 25 hectares of Garganega vineyards of the estate stand within the Soave Classico appellation. The historical vineyards of Frosca and of Salvarenza have always belonged to the family. Other vineyards, with an excellent position and with old vines, were purchased in the 1980s: these are the vineyards of Foscarino, Montegrande, Casanova (all three with volcanic topsoil) and of Volpare. Frosca is the name of the hill where the crus of Frosca (on the top of the hill) and of Contrada Salvarenza (in the central-middle part of the hill) are located. The topsoil is volcanic while the deeper part of the soil is calcareous. The oldest vines are in Contrada Salvarenza (from 60 to 100 years old), one third of the vines are prephylloxera and consequently ungrafted. The hills of Monteforte boast the highest vineyard density in Europe, in fact vines are grown on 95-96% of this area. The cru of Col Foscarin, 4 hectares of Soave Classico from which the grapes for the homonymous Recioto are selected, is at the back of the Frosca hill. Only natural practices are followed in the vineyards and in the cellar. From vineyards standing on the hill of Mirabello, on the border of the Soave area, Campo alle More (100% Pinot Noir), Maciete Fumè (100% Sauvignon Blanc) and Monti Lessini DOC Sorai (a blend of Chardonnay, Durella, Riesling, Incrocio Manzoni and Trebbiano di Soave) are produced.





Monti Lessini Bianco “Sorai”

Veneto



Appellation: MONTI LESSINI BIANCO DOC

Zone: Cazzano-Mirabello (Verona)

Cru: n/a

Vineyard extension (hectares): 4

Blend: 50% Chardonnay - 20% Garganega - 20% Pinot bianco - 10% Durella

Vineyard age (year of planting): Chardonnay 1987 - Garganega 1987 - Pinot bianco 1987 - Durella 1987

Soil Type: Clayey-calcareous with tufaceous rocks

Exposure: South/south-east. Altitude: 500 meters above sea level

Altitude: n/a

Colour: Straw yellow with golden reflections

Nose: Intense, complex, floral, fruity (tropical fruit).

Flavour: Dry, quite warm and supple, fresh, sapid, with a good structure. Intense, complex, persistent, elegant.

Serving temperature (°C): n/a

Match with: Fish and shellfish dishes. Hors d'oeuvres.

Average no. bottles/year: 5,000

Alcohol %: n/a

Grape yield per hectare tons: 5

Notes: This wine well represents this very particular terroir (Lessinia). This is a very unpolluted area, in fact there are few roads nearby and it is high (500 meters above sea level). The type of viticulture is organic. Vineyard density: 7,000-12,000 vines/hectare. Spontaneous alcoholic fermentation.

Vinification and ageing: The various varietals are harvested and vinified separately. Vinification in steel. A small part of the must is vinified in large oak casks (25 Hl). The wine matures on the lees in stainless steel vessels till the summer. Bâtonnages are carried out. It is bottled in the summer. Finishing in the bottle for 8 months minimum.

Awards: n/a

Estate History

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Pinot Nero “Campo alle More”

Veneto



Appellation: PINOT NERO VENETO IGT

Zone: Cazzano-Mirabello (Verona)

Cru: n/a

Vineyard extension (hectares): 4

Blend: 100% Pinot nero

Vineyard age (year of planting): Pinot nero 1985

Soil Type: Calcareous, clayey

Exposure: South

Altitude: 450 meters above sea level

Colour: Bright ruby red

Nose: Extraordinary complexity, spicy, red underbrush berries and hard black cherry

Flavour: Particularly rich and fresh. Silky, enveloping, silky and elegant

Serving temperature (°C): 16°C

Match with: Red meat and game. Cheese.

Average no. bottles/year: 10,000

Alcohol %: n/a

Grape yield per hectare tons: 3.5

Notes: The wine is named after the blackberry groves around the vineyard. Vine training system: guyot. Vineyard density: 10,000 vines/hectare. Harvest period: September. Spontaneous alcoholic fermentation

Vinification and ageing: Harvest by hand with careful selection of the clusters. Soft crushing. Alcoholic fermentation with punching down of the cap for 20 days without SO₂. The wine matures in French oak barrels (capacity 228 litres) on the lees for two years without being racked. It is then racked three times before being bottled. It is unfiltered. Finishing in the bottle for 8 months.

Awards: n/a

Estate History

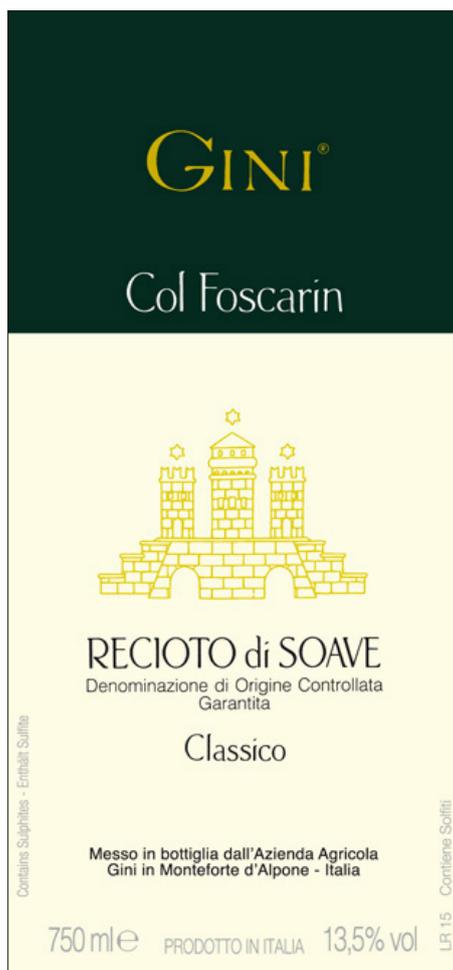
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Recioto di Soave “Col Foscarin”

Veneto



Appellation: RECIOTO DI SOAVE DOCG

Zone: Monteforte d'Alpone (Verona)

Cru: n/a

Vineyard extension (hectares): 2

Blend: 100% Garganega

Vineyard age (year of planting): Garganega 1955

Soil Type: Basaltic tuff of volcanic origin

Exposure: South

Altitude: n/a

Colour: Intense golden yellow

Nose: Very intense, elegant, ripe citrus fruit, apricot jam

Flavour: Rich, enveloping, elegant and very persistent

Serving temperature (°C): 12-14

Match with: Dry pastry, blue cheese

Average no. bottles/year: 5,000

Alcohol %: n/a

Grape yield per hectare tons: 6

Notes: The wine is named after the hill where the vineyards stand

Vinification and ageing: The grapes are selected and dried in a storeroom in small wooden crates. After five-six months the grapes are pressed. The must is then racked in barriques (228 lts capacity). After about 18 months it is blended and bottled. Finishing in the bottle for approx. 6 months

Awards: n/a

Estate History

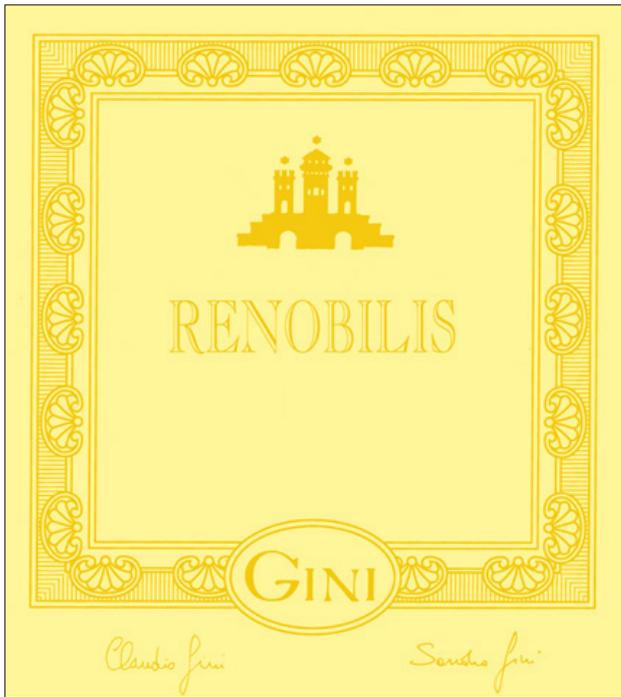
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Recioto di Soave “Re Nobilis”

Veneto



Appellation: RECIOTO DI SOAVE DOCG

Zone: Monteforte d'Alpone (Verona)

Cru: n/a

Vineyard extension (hectares): 1.5

Blend: 100% Garganega

Vineyard age (year of planting): Garganega

Soil Type: Tuff of volcanic origin

Exposure: South

Altitude: n/a

Colour: Very intense golden yellow

Nose: Very intense, with rich and complex notes of raisins, fresh fruit and spices

Flavour: Aromatic, dense and persistent

Serving temperature (°C): 12-14

Match with: Foie gras, blue cheese

Average no. bottles/year: 2,000

Alcohol %: n/a

Grape yield per hectare tons: 5

Notes: The name “Renobilis” comes from “Re” that stands for Recioto and from “nobilis” that stands for “muffa nobile” (“noble mold” or Botrytis in Italian)

Vinification and ageing: Clusters are dried and the berries with Botrytis are carefully selected. The berries are pressed and the must is fermented in 228 lts oak barrels where it matures for three years.

Awards: n/a

Estate History

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Sauvignon Maciete Fumè

Veneto



Appellation: SAUVIGNON VENETO IGT

Zone: Cazzano - Mirabello (Verona)

Cru: n/a

Vineyard extension (hectares): 2

Blend: 100% Sauvignon

Vineyard age (year of planting): Sauvignon 1990

Soil Type: Calcareous, clayey

Exposure: South

Altitude: n/a

Colour: Brilliant straw yellow with green reflections

Nose: Elegant varietal tones that blend with mineral tones

Flavour: Ample and fresh, very fine notes typical of the varietal

Serving temperature (°C): 10-12°

Match with: Fish, pasta and rice dishes

Average no. bottles/year: 5,000

Alcohol %: n/a

Grape yield per hectare tons: 4

Notes: “Maciete” means small plot of land in Veronese dialect. “Maciete” has been combined with “Fumè” synonymous of Sauvignon (which is also called Fumè Blanc). Spontaneous alcoholic fermentation.

Vinification and ageing: Short maceration with the skins. Alcoholic fermentation part in steel and part in oak casks. The wine remains on the lees till the beginning of summer. It is then blended and finished in the bottle for at least six months before release.

Awards: n/a

Estate History

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Soave Classico

Veneto



Appellation: SOAVE CLASSICO DOC

Zone: Monteforte d'Alpone (Verona)

Cru: n/a

Vineyard extension (hectares): 12

Blend: 100% Garganega

Vineyard age (year of planting): Garganega 1945

Soil Type: Calcareous, volcanic rock

Exposure: South-East

Altitude: between 100 and 200 meters above sea level

Colour: Straw yellow with gold-green reflections

Nose: Intense and fragrant, fresh white flowers (hawthorn, elder, cherry blossoms), tropical fruit and white peach

Flavour: Harmonic, fine, persistent, almond notes, mineral

Serving temperature (°C): 10

Match with: Pasta dishes, fish and poultry

Average no. bottles/year: 110,000

Alcohol %: n/a

Grape yield per hectare tons: 9

Notes: This is not a Soave “base”, but it is the result of a careful selection of 5 or 6 crus of Garganega grapes located in exceptional positions all within the Soave Classico appellation. The vines are all 60 or more years old (bear in mind that Claudio and Sandro never planted a vineyard of Garganega in their life!). Vine training system: Pergoletta Veronese. Vineyard density: 4,000 vines/hectare. The alcoholic fermentation is spontaneous.

Vinification and ageing: The grapes are harvested by hand and carefully selected. Soft pressing followed by a slow alcoholic fermentation with indigenous yeasts without adding SO₂. The wine matures for at least six months on the lees in small steel vats.

Awards: 2015 vintage: L'Espresso Guide 2017 classified among “100 vini da comprare” (100 wines to buy)

Estate History

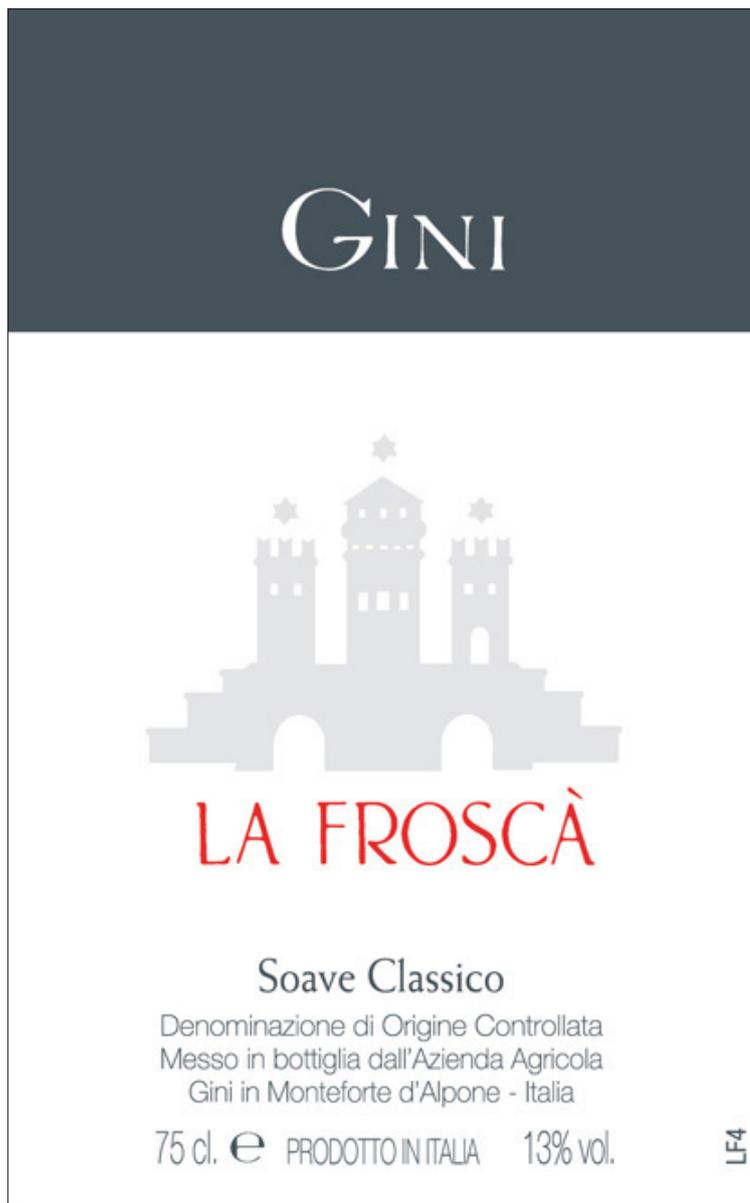
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Soave Classico “La Frosca”

Veneto



Appellation: SOAVE CLASSICO DOC

Zone: Monteforte d'Alpone (Verona)

Cru: Frosca

Vineyard extension (hectares): 6

Blend: 100% Garganega

Vineyard age (year of planting): Garganega 1925

Soil Type: volcanic

Exposure: South-East

Altitude: 180 meters above sea level

Colour: Straw yellow with golden-green reflections

Nose: Elegant and complex with mineral notes, acacia flowers, white peach and pear

Flavour: Saline and spicy, with notes of flint, very mineral. Flavour of yellow apple, lemon, white peach, almond.

Serving temperature (°C): 10-12

Match with: Pasta dishes, fish and poultry, cheese

Average no. bottles/year: 20,000

Alcohol %: n/a

Grape yield per hectare tons: 6

Notes: The wine is named after the homonymous hill where the vineyard is located. Vine training system: Pergoletta Veronese. Vineyard density: 4,000 vines/hectare. Harvest period: mid October. Harvest by hand in boxes. Spontaneous alcoholic fermentation.

Vinification and ageing: Soft pressing of the clusters after a brief time of contact with the skins. Alcoholic fermentation with temperature control, without SO₂, part in steel and part in French oak (seasoned for at least 3 years) barrels. The wine rests for 8 months minimum on the lees in steel vats and in small seasoned oak barrels of a capacity of 228 litres.

Awards: n/a

Estate History

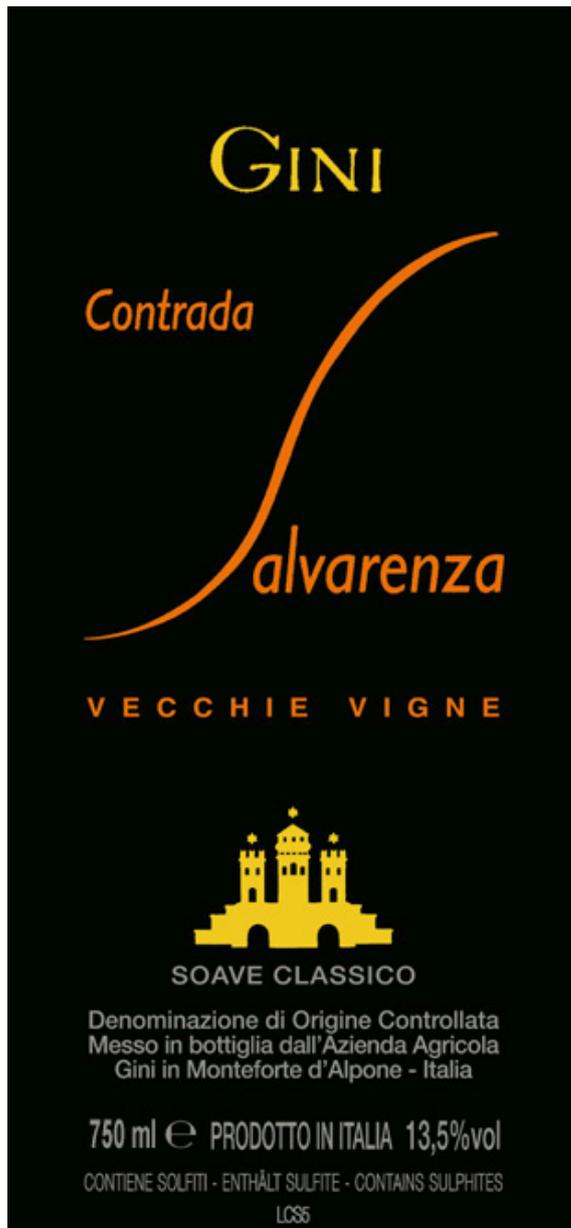
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Soave Classico “Contrada Salvarenza”

Veneto



Appellation: SOAVE CLASSICO DOC

Zone: Monteforte d'Alpone (Verona)

Cru: Salvarenza

Vineyard extension (hectares): 5

Blend: 100% Garganega

Vineyard age (year of planting): Garganega 1915

Soil Type: Calcareous with volcanic topsoil

Exposure: South-East

Altitude: 150 meters above sea level

Colour: Brilliant golden-green

Nose: Complex and intense, mineral, rich in sweet fruit and enveloping notes, yellow flowers and tropical fruit

Flavour: Fat on the palate, sapid, mineral, flint and clover. Flavours of ripe pear, yellow peach. Dense, round and intense, clear and persistent finish.

Serving temperature (°C): 10-12°

Match with: White meat dishes, flavourful fish, seafood, shellfish, fresh water shrimps

Average no. bottles/year: 10,000

Alcohol %: n/a

Grape yield per hectare tons: 4

Notes: The wine is named after the “Salvarenza” locality, so called because of a legend according to which young Renza was saved by a knight from a group of bandits. These are the oldest Garganega vines in the whole appellation. One third of the vines is prephylloxera and ungrafted. Spontaneous alcoholic fermentation

Vinification and ageing: Brief contact of the must with the skins. Soft pressing, the must is then immediately cooled. The alcoholic fermentation, with indigenous yeast, is carried out in wood, in large oak casks and in barrels made of wood that is seasoned for at least 3 years. The wine then rests on the lees for 12 months in barrels of a capacity of 228 litres and in large oak casks. Finishing in the bottle for 6 months.

Awards: n/a

Estate History

The Gini family is one of the oldest of the area going back as far as the 1500s. Documents of the 1600s and 1700s were found stating purchases of land and of vineyards (the cru Salvarenza is mentioned) confirming that this has always been a family of vignerons. Claudio and Sandro now manage the estate after their father Olinto left us a few years ago., and Matteo, Sandro's son, is now working full time at the estate, mainly in the cellar. All the 25 hectares of Garganega vineyards of the estate stand within the Soave Classico appellation. The historical vineyards of Frosca and of Salvarenza have always belonged to the family. Other vineyards, with an excellent position and with old vines, were purchased in the 1980s: these are the vineyards of Foscarino, Montegrande, Casanova (all three with volcanic topsoil) and of Volpare. Frosca is the name of the hill where the crus of Frosca (on the top of the hill) and of Contrada Salvarenza (in the central-middle part of the hill) are located. The topsoil is volcanic while the deeper part of the soil is calcareous. The oldest vines are in Contrada Salvarenza (from 60 to 100 years old), one third of the vines are prephylloxera and consequently ungrafted. The hills of Monteforte boast the highest vineyard density in Europe, in fact vines are grown on 95-96% of this area. The cru of Col Foscarin, 4 hectares of Soave Classico from which the grapes for the homonymous Recioto are selected, is at the back of the Frosca hill. Only natural practices are followed in the vineyards and in the cellar. From vineyards standing on the hill of Mirabello, on the border of the Soave area, Campo alle More (100% Pinot Noir), Maciete Fumè (100% Sauvignon Blanc) and Monti Lessini DOC Sorai (a blend of Chardonnay, Durella, Riesling, Incrocio Manzoni and Trebbiano di Soave) are produced.

