

GINI

The Gini estate is a marvelous example of family synergy: after Olinto recently passed away, his sons Sandro and Claudio are managing the estate working side by side to reestablish Soave's reputation as one of Italy's finest white wines, and decidedly one of the most enchanting and seductive wines anywhere. Have you ever even associated Soave with crus and terroir? Well, first of all let's start by distinguishing Soave from Soave Classico: the latter is the "true" historical appellation, the one with hills and slopes, where clearly the vine finds its finest habitat in leaner soils, naturally producing lesser quantities but far better grapes. The former represents a "political" enlargement of the appellation to encompass the adjacent flatlands, a measure due to the great popularity that the Soave produced in the hillsides enjoyed. Needless to say, vineyards in the flatlands produced - and continue to produce - outrageous amounts, the results being that pale-white beverage commonly recognized as Soave today. In fact, Soave's reputation has been so systematically destroyed by the seas of mediocre wine that have abused its name, that it must come as a surprise that any Soave vigneron you ask will proudly state that, indeed, there are two universally acknowledged grand crus in the Soave Classico appellation, and these are La Frosca and Col Foscarin. Now, Gini produces a lovely Soave Classico "tout court" - rich, velvety, redolent of cherry blossoms, and with a most sweet, fresh and fragrant finish. But the estate also has vineyards in both grand crus! From La Frosca's best south-east slope (which belongs to the family since the 18th century), comes a superlative single vineyard Soave of stunning character and structure, whose elevated floral harmony stands alone, rivalling the best white

wines in Italy. The same grapes are responsible for Gini's splendid Grand Cuvée Brut Millesime (48 months on the yeasts!). And from a tiny plot of 50-75 year old vines within La Frosca - acquired by the Gini family in 1852 and known as "Salvarenza" - comes a barrel-fermented Soave so extraordinary that there are simply no parameters in the appellation to judge it by.

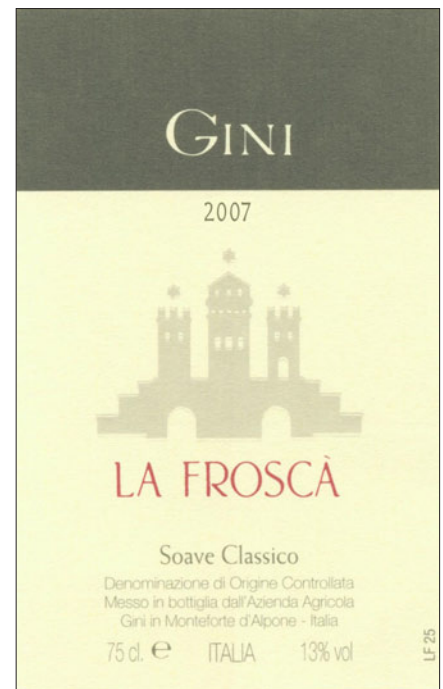
The cru of Col Foscarin yields the grapes that the Gini family harvest and dry until March, then crush and barrel-ferment until the wine reaches 13.5 alcohol. It will then be repeatedly racked until fermentation is inhibited and stops, whereupon the wine will return to the barrels for almost a year before being bottled as Recioto di Soave Col Foscarin, the most delicate and lovely Italian dessert wine.

I would like to add that all Soave produced by Gini comes from 100% Garganega grapes: for the appellation, it must be said, legally allows up to 30% of Trebbiano di Soave, Pinot Bianco and Chardonnay to supremely dilute its wine.

The Gini family also makes a second Recioto, Re Nobilis, a Veneto Chardonnay IGT, a Veneto Sauvignon IGT, a Pinot Noir IGT and has recently released a Monti Lessini Bianco DOC. ◇

Soave Classico

Zone: *Monteforte d'Alpone*
 Varietal: *Garganega*
 Vineyard Ext.: *9 hectares*
 Average Prod.: *70,000 bottles*

**Soave Classico
La Frosca**

Zone: *Monteforte d'Alpone*
 Cru: *La Frosca*
 Varietal: *Garganega*
 Vineyard Ext.: *6 hectares*
 Average Prod.: *25,000 bottles*

