



HEY FRENCH

You Could Have Made This But You Didn't

BIANCO VENETO IGT

VINIFICATION

This wine is the most powerful expression of the characteristics of the vineyards of origin, located in several different areas on the Veronese side of Mount Calvarina, in the easternmost part of the Soave designation. A blend of the best 4 vintages of the last decade (2013, 2015, 2016, 2017) selected as the maximum expression of the vineyard throughout its history. For each year selected, the vinification of white grapes takes place with maceration on the skins for about 10 hours. Later, alcoholic fermentation is activated with selected yeasts at low temperatures. A partial malolactic fermentation follows with approximately 10% of the product in barriques. The process continues with aging in second-use wood for about 6 months. Then the wine is placed in steel tanks for further refinement.

TASTING NOTES

A wine with great potential for aging. A stylistic effort designed to obtain a unique complexity and structure through the skilful combination of the different characteristics represented by various vintages. Garganega gives the wine structure, freshness and fragrance with floral notes and intense minerality, a profound expression of the volcanic-origin soil composition. When tasting, the different vintages are expressed in a long succession of hints and notes ranging from just-blooming flowers to chamomile, hazelnut, citrus, tropical fruit.

MULTIVINTAGE NOTES

HARVEST / 2013

Excellent season from a qualitative point of view. The wines of this vintage are characterized by an organoleptic profile of great balance, with hints of citrus, tropical fruit and ripe white fruit well-combined with the floral bouquet more in evidence with respect to 2011 and 2012.

HARVEST / 2015

The 2015 harvest was lengthy because the grapes were perfectly healthy with thick skins as a reaction to the strong solar radiation of the summer months. The analytical picture of the grapes during vinification leads to expecting wines that are more fruity than floral on the nose, substantially more flavourful and less acidic.





HARVEST / 2016

Vintage characterized by heavy rains and a not-exuberant production with grapes reaching the average of recent years in terms of sugar and acidity, but with excellent quality characteristics for the other components. The analytical picture of the grapes during vinification has led to a more "classic" fruity and floral wine.

HARVEST / 2017

This could be defined as one of the most complex of the last 30 years. Low rainfall (also in winter) and high temperatures during the summer significantly affected the 2017 season, which led to grapes for a wine with a strong personality and precise style.

THE VINEYARD This innovative project was initiated from a vineyard of four and a half hectares that, at the highest point, reaches 600 meters a.s.l., with south-western exposure and guyot (4500-5000 vines per hectare) and pergola (3500 vines per hectare) cultivation. The vineyard is situated on a hilltop of eruptive basaltic soil of volcanic with large calcareous outcrops that offer an ideal symbiosis of environment and grape variety for the production of high quality white wines. From a climatic point of view, the area is favoured by the altitude that provides fresh and breezy summers. The area is characterised by large temperature fluctuations during the ripening period, which guarantee optimal accumulation of noble substances in the grape, encouraging the production of wines with great minerality and longevity. Given the longevity of wines that are prevalently Garganega, the structure and complexity of this wine guarantee an extreme aging potential.

Geographic area
Monte Calvarina
vineyard

Alcohol by volume
13.5 %



Grapes/Blend
Garganega prevalent
Pinot Bianco and
Sauvignon

Total acidity
5.60

AWARDS
Luca Maroni 2020 - **90 punti**
Gambero Rosso 2020 - **2 bicchieri rossi**
James Suckling - **92 points**
Mundus Vini - **Best of Show Veneto white**
Jancis Robinson - **16.5 points**

Ageing
About 6 months per
vintage and then
refining in steel tanks

Residual sugar
2.6 g/l