

CORTE GIACOBBE SOAVE SUPERIORE RUNCATA

Story begins in 1934, in the province of Verona, when Augusto Dal Cero had his heart so set on that land purchased, in the commune of Roncà, a very unusual piece of land, dominated by two extinct volcanoes over 40 million years old. The outbreak of the war, in 1940, stopped his projects, and forced him to become a soldier, leaving behind his vineyard and his family.

He returned after almost five years, almost all spent in the arid sands of the African deserts; he was physically in bad shape, but fortunately alive and alert. He had to start again from scratch and re-launch his farm.

No force on earth can stop a man who has a fixed dream, which in Augusto's case was to enlarge the area that he would plant, right up to the peaks of the two volcanoes. He stopped only when he reached the very top, and found just clouds above. When Augusto died, his two sons, Dario and Giuseppe, were still very young. But it was now their job to widen the horizon of their father's dream.

In the early 1980s, Dario and Giuseppe turned their attention to Cortona, in Tuscany, a winegrowing area with impressive traditions. It was here that they made the decision to dedicate themselves to the production of ambitious red wines. The family's commitment to respect for the values of the earth, sustainability, and direct ties to the land and its qualities.

VINIFICATION

Harvest comes fast for the vintners and winemaker in the fall. The Runcata vineyard is harvested by hand to ensure the finest quality of their grapes are chosen for their wine. To further this focus on quality one more step, a rigorous selection occurs in the winery as well. The remaining grapes that have not been chosen for their prestige Runcata wine, are saved for the lesser DOC Soave cuvée. After keeping the allotted Garganega grapes for 48 hours in a refrigerated humidity-controlled room, they ferment in stainless steel tanks using ambient yeasts. Runcata fermentations are lengthy, as the temperatures are kept low at 11°C to preserve volatile aromatics. Once fermentation is completed, maturation occurs in 2,000-litre oak casks for 1 year. They allow some slow ingress of air without marking the wine with wood flavors or tannins. The wine matures on the lees, with the occasional lees stirring, which increases lees/wine contact resulting in an extra layer of brioche, yeasty flavor complexity and greater body, character, and complexity. This process is called 'Battonage'. Final blending happens in a pyramidal concrete tank, the same design as used at Cheval Blanc. After another two months, it's ready for the bottling line, using DIAM 30 corks. The release is eight months later, allowing time for the wine to settle down. It happens in two separate passes to ensure optimal ripeness from each part of the vineyard.



VITICULTURE

Soave is a wine region that combines two very different geological worlds. One is limestone, which is whitish and full of fossils, whereas the basalts are grey-black. Hence some Soave wines are from limestone, others from basalt and some are a fusion of both, particularly in the river valleys. Soave has many possible ways of expressing a sense of place. Most of this subzone faces south-west, with steep and sometimes terraced slopes, composed of dark, almost black soil, composed of lava and tuff. The Runcata single-vineyard occupies the high summit ridge of those two volcanoes, high above the Roncà valley. It's entirely Garganega and, at over 500 meters, it stands tall as the highest vineyard in Soave. That height and aspect mean these vines receive full sun exposure, cooling breezes, fantastic natural drainage systems, and considerable diurnal variation. The glassy black basalt soils are rocky and clayey; full of minerals such as reddish Iron and Sulphur. Unspoiled forests are the norm here, with Acacia trees dominating the scene and offering additional protection.

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SKU: 848931

Region	Soave
Classification	DOCG
Vintage	2018
Grapes	100% Garganega
Soil Composition	Ocean-derived calcareous soils, rich in basalt and in grey and black tuff
Vineyard Training	Verona pergola at 6,000 vines/hectare and Guyot at 5,000vine/hectare. Bud-selection and cluster-thinning are practiced
Density/Yield	80 hl/ha
Alcohol	13%
Residual Sugar	4 g/l
PH	3.25 g/l
TA	7.5 g/l
Total SO2	78 mg/l

TASTING NOTES

Open a young Soave Cru wine, and it'll be fresh, crisp and delicious.. As a rule of thumb, it's worth waiting for at least three years from the vintage date. Young Runcata is a light silver-gold color. It's characterized mostly by its acacia aroma and primary pineapple fruit flavor. It has a refreshing yet silken acidity and a long mineral finish. As the wine ages over the next two or three years, a herb quality begins to appear on the nose and palate, soft rosemary and sage. Making this wine perfect to pair with different dishes infused with these sorts of herbs. The fruit acquires more depth and moves from the exotic towards peach and apricot. Gold-yellow in appearance. Growing into a stylish bouquet of broom and almond, blossoms of peach, apricot, chamomile, vanilla,

and Sulphur intrigue the nose, with a clean tone of minerality, finishing gracefully with sage and rosemary on the palate. The quintessence of its character is immediately apparent on the first sip: dry and quite smooth, with a fine supportive structure, while judiciously crisp fruit gives both vibrancy and length. This is a superbly-structured wine that reaches its best only after 3-5 years of aging in the bottle.

Serving Temperature: 12-14°C

PAIRING SUGGESTION

Pairs beautifully with elaborate dishes, even those with rich sauces; with risotto and porcinis; with white celery, squash, and almonds; cod alla vicentina; and with fish, salmon, scallops, and crab.