



TENUTA DI
CORTE GIACOBBE

Runcata



DENOMINATION Soave Superiore D.O.C.G. (Runcata vineyard cru)

GRAPES Garganega

YIELD 1.3 kg/vine

GROWING AREA Corte Giacobbe estate, in Roncà, Verona, in the Vento region. The southwest-facing vineyards grow on a plateau at 450 metres, between two extinct volcanoes, Calvarina and Crocetta.

SOIL PROFILE Ocean-derived calcareous soils, rich in basalt and in grey and black tuff.

VINEYARD AGE 10-70 years old

TRAINING SYSTEM Verona pergola at 6,000 vines/hectare and Guyot at 5,000 vine/hectare. Bud-selection and cluster-thinning are practiced.

HARVEST PERIOD The harvest, which generally takes place in October, is carried out exclusively by hand, and in two separate vineyard passes, in order to pick the grapes at peak ripeness.

HARVEST PROCEDURE The clusters are carefully quality-selected then placed in 20kg boxes and immediately brought to the winery, where they are placed in special temperature- and humidity-controlled rooms for about 48 hours.

VINIFICATION The clusters are gently pressed, blanketed by inert gas, which protects the delicate aromas from oxidation. The free-run must then ferments at a controlled temperature (11-15°C) in large oak ovals.

MATURATION Maturation, which lasts 12 months, takes place in 20hl oak ovals at controlled temperatures, with the wine in contact with the fine lees, in order to enhance both structure and complexity. Following bottling, the wine rests in the bottle a minimum of 8 months before release.

SENSORY PROFILE Gold-yellow in appearance. Generous, stylish bouquet of acacia and almond blossoms, of peach, camomile, vanilla, and sulphur intrigue the nose, with a clean vein of minerality, concluding with pungent sage and rosemary. The quintessence of its character is immediately clear upon entrance: 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 a few years.

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

ALCOHOL 13% vol.

SERVING TEMPERATURE 12-14°C

Dal Cervo Family

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