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The Dal Cero family has been making wine for over three generations, meticulously and personally carrying out every step of the production process, from vineyard to bottle.

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TENUTA DI CORTE GIACOBBE SOAVE DOC



Dario Dal Cero sets the example of hard work at his namesake winery near Verona. Everyone works in this family, putting in the sweat and the sacrifice that enabled the Dal Cero holdings to grow from a few hectares to a sizable winery in Soave. The family owns a piece of the best-situated vineyard of all, Runcata, atop the twin dormant volcanoes that give the higher vineyards of Soave a distinctive minerality to bolster the natural fragrance and ripeness of the Garganega grape.

Under the tutelage of consulting winemaker Nicolo d’Afflitto, Dario’s son Davide is learning to derive maximum flavours from the lower and higher slopes. The family built up its holdings from a modest start, and is now seen as a trailblazer in coaxing superb wines from a region reborn.

Viticulture

The vineyards, located in the Soave denomination, lie on the border of two provinces, Verona and Vicenza, extend over the hill slopes of the two volcanoes, Calvarina and Crocetta. From the summit, at 500 metres’ elevation, one enjoys a breath-taking view that extends east as far as Venice. On the upper slopes, the terraced vineyards alternate with generous swaths of woods, largely acacia trees.



The soil is predominantly limestone-based, rich in basalt and in grey and black tuff, which influences the very distinctive fragrances and minerality of the grapes and the tangy, full flavours of the wines.

Vinification

The harvest, exclusively by hand, begins between the second and third week of September. After a brief cryomaceration (24 hours at 5°C) on the skins, the must ferments in steel at a controlled temperature of 16°C. A minimum of 3 months in steel, with bâtonnage of the fine lees once per week, then ageing in the bottle for a minimum of 45 days.



The Family

Currently directed by the third generation of the Dal Ceros— Davide, Francesca, and Nico— is the most concrete symbol of the continuity of the family’s commitment to respect for the values of the earth, sustainability, and direct ties to the land and its qualities.

Davide manages vineyards & winemaking, Francesca is the export manager, Nico manages the Italian market.





TENUTA DI CORTE GIACOBBE SOAVE DOC



SKU:	765364
Region:	Soave, Veneto, Italy
Classification:	Soave DOC
Vintage:	2020
Grapes:	100% Garganega
Vineyard:	Surrounding the ancient Corte Giacobbe, the hills area of Roncà
Soil Composition:	Volcanic-derived soils limestone-based, rich in basalt & in grey & black tuff
Vineyard Training:	Traditional Soave pergoleta and Guyot
Density/Yield:	80 hl/ha
Fermentation:	24 hours at 5°C cryomaceration on the skins, controlled temperature of 16°C
Aging:	3 months in steel, with bâtonnage of the fine lees once per week
Alcohol:	12.5 %
Residual Sugar:	4 g/l
PH:	3.13 g/l
TA:	7.8 g/l
Total SO₂:	95 mg/l

Tasting Note

Sunshine in a glass. On the nose, aromas of ripe melon, citrus, jasmine and chamomile with herbal and mineral notes. Appealing and well-balanced on the palate, with lingering, aromatic melon and citrus that push through to a crisp finish hinting of dried almond. It displays a vibrant vein of minerality, gift of its valley terroir of origin. A lovely wine.

Pairing Suggestion

Ideal served by itself as an aperitif wine, and delicious partnered with first courses, lighter meats, fish, and vegetables. A fantastic wine to enjoy with friends looking to try something different. Enjoy with spring vegetables, and fresh white fish for an elegant dinner.

Sales Facts:

- ⊞ Golden and fragrant, ripe and exotic – a wine of great character
- ⊞ The vineyards that surround the ancient Corte Giacobbe are planted on the slopes of two extinct volcanoes, Calvarina and Crocetta, in volcanically-derived, mineral-rich soils composed of lava and tuff.
- ⊞ Soave is a winegrowing denomination to the east of Verona; the wine estate of Corte Giacobbe lies along the ridge of the Roncà valley, just a few kilometres from the town of Soave.