

TOP 15 SOAVE

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Soave in name and in practice. In fact, the name of this white wine, a well-established product from east of Verona, most likely originates with the Swabians, a medieval population of Germanic origin.

The aromatic and gustatory heritage of the Soave, often characterized by elegance and flavor, is in great part attributable to the tuffaceous structure of the volcanic soil in which the grapevines are grown. The climate of the Soave production area is mild, with temperate winters and summers that are never too hot.

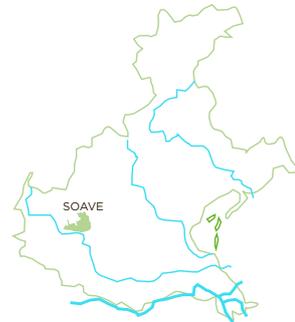
The Soave is generally produced by marrying together the Garganega and Trebbiano of the Soave grapes. Chardonnay can also be utilized, as

happens with the rest of the Soave's Trebbiano, but never in quantities of more than 30% of the total.

In time, the Garganega has supplanted the Soave Trebbiano due to its increased output in quantitative terms, though it cannot boast a similar aromatic patrimony.

The Trebbiano of Soave does not give structure to the wine, but it does add flavor and good complexity.

There are different typologies of the Soave. There even exist raisin wine (the grapes are dried over many months on racks, then pressed, and later vinified) and spumante, but the most famous variations are:



Soave Classico:

- Must be at least 70% Garganega grape
- Must be on the market by February 1 of the year following the harvest.

Soave Superiore:

- Must be at least 70% Garganega grape
- The grapes usually come from hilly areas
- There also exists a “classico superiore,” wherein classico indicates that the grapes used to make this label come from the oldest production zone of the typology.
- May be put on market as soon as April 1 of the year following the harvest.

In addition to the above is the “Riserva,” which goes on the market after November 1 of the year following that of the harvest.

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GARDINI NOTES WINE RANKING

The targets are three: short (5-8 years), medium (10-15 years) and long (more than 15 years), which denote the aging potential of the wine.



SHORT (5-8 years)



MEDIUM (10-15 years)



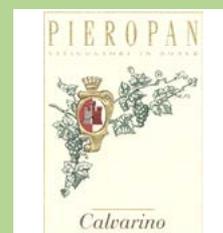
LONG (more than 15 years)

94



Soave Classico DOC Calvarino 2015 PIEROPAN

Primarily Garganega. Delicate and well-articulated aromas that bring out citrus, kiwi, and granny smith apple. In the mouth, is added, especially at the entrance, a white floral sensation that clearly recalls elderflower. Stony and very long finish.



93



Soave Classico DOC Contrada Salvarenza vecchie vigne 2014 GINI

Only the Garganega grape from vines that in many cases are nearing the end of century. Fermented in large barrels. Aromas of yellow flowers. The same tonality of color also informs the fruit, with delicate sensations of yellow peach and rennet apple. The fresh part is derived from suggestions of citron and salt.



93



Soave Classico DOC Monte Fiorentine 2016 CA' RUGATE

Aromas of white-fleshed fruit and citrus, both sour and sweet, but not too intense. The mouth is dry and agile, even if at times, a bit thin. However, the characteristic that best defines this label is elegance, thanks to a balanced flavor.



92



Soave Classico DOC Monte Carbonare 2015 SUAVIA

Initially sulfurous aromas, which then dissipate, revealing a nice note of white-fleshed fruit. The sip has a juicy take-off and is not too austere with a duality of citrus and white fruit, followed by a less fruity flavor that is none other than sea-like. Very good post-sip persistence.



90



Soave Classico DOC Monte Alto 2015 CA' RUGATE

Harvest of slightly overly ripe grapes. Dense scents that recall yellow fruit and flowers with some spicy touches. An exotic in the mouth, where one finds tropical fruit tones and some resinous touches. Great flavor and some balsamic notes on the finish that do not weigh down the sip.



90



Soave Classico DOC La Rocca 2015

PIEROPAN

Only Garganega vinified and matured in wood of large dimensions. The white fruit, from peach to apple expressed on the nose, is substituted by softer, citrusy sensations of citron and mandarin in the mouth. From mid-mouth on, a trio of spices, mint, and salt, prevails.



89



Soave Classico DOC Carniga 2014

CANTINA DEL CASTELLO

A long permanence on the lees, the lack of aromatic intrusions due to the oak, and a rainy vintage, all result in a spectrum of aromas in this label that is very complex, but also very light and not too evident either on the nose or in the mouth. Nice flavor throughout the whole sip.



89



Soave Superiore DOCG Castelcerino 2015

ROCCA SVEVA

A floral-ness from acacia and elderflower, after which follows – always in terms of the aromas – a nice range of nuances clearly recalling white-fleshed fruit. Sulfurous sip at the beginning that yields to a perception of fruity and citrusy tones. Rendered complex by notes of lemon grass and anise. Finish of great flavor.



88



Soave DOC 2016

LATIUM - MORINI

Nose already rather open, evidence of white fruit coupled with balsamic and mentholated tones. In the mouth, enters smoothly, thanks once again to tones of white-fleshed fruit, but then tapers off, lengthening the sip on airs of kiwi, lemon, and thyme. Flavor is present but cedes the gustative center stage to fresh fruit.



88



Soave DOC La Broia 2015

ROCCOLO GRASSI

Balanced nose between fresh notes of granny smith apple and a softer aspect that recalls white peach. The sip is expressed on more or less similar tones, though the intensity is not as pronounced. The exception is a flavorful note that characterizes the whole length of the sip, including the finish. Good persistence.



88



Soave Superiore DOCG Vigneto Runcata 2015

TENUTA CORTE GIACOBBE

Aromas of mandarin and white fruit that include some tropical touches. Upon entering the mouth, fruity matter with some tropical richness that is however, kept at bay by floral tones of chamomile and other balsamic nuances. The flavor, including some sea-like inflections, must be sought out a bit.



88



Soave DOC Vintage Edition cav Giovanni Bertani 2015 BERTANI

Citrus and other less usual sensations, at least for the sort, such as those that propose green and red peppercorn. The balsamic mood, an allover green feeling, follows in the mouth even though the real protagonists of the sip are citruses such as lime and bergamot. Flavorful from mid-sip on.



87



Soave DOC 2016 CORTE SANT'ALDA

Citrus in all its forms and in all phases of the tasting. This label translates both the juicy part of the fruit, but also pleasingly, the pith, and from the pulp to the rind. The flavor here has an almost iodized tonality.



87



Soave Classico DOC il Roccolo 2016 LE MANDOLARE

Aromas divided between fresh citrus tones and riper notes, to the limits of its oxidation as demonstrated by a clear note of ripe quince. In the mouth, the up and down sensations continue, especially at the meeting point of bergamot and citron, once again a sensation that resembles quince. Flavorful mentholated finish.



87



Soave Classico DOC Campolungo 2015 VILLA MATTIELLI

Exclusively Garganega. Nose plays upon yellow broom and citrus, especially grapefruit. The mouth is quite well structured. Takes off with yellow fruit, from the fresh one to more rounded, adding some hints of fresh mango. The end of the palate is softened by touch of honey, however balanced with tones of sweet citrus.



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JUNE 2017

SOAVE TOP 15 WINE RANKING BY
LUCA GARDINI
THE WINE KILLER

TASTING PERIOD
JUNE 2017

