

TOP 15 SOAVE NEW VINTAGES

Top 15 Soave

NEW VINTAGES



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.

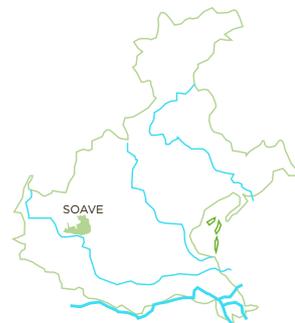
The Soave is generally produced by marrying together the Garganega and Trebbiano of the Soave grapes. Chardonnay can also be utilized, as

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 Doc Classico Monte Carbonare 2016 SUAVIA

Only Garganega in stainless steel for a long duration - more than a year - on the lees. A floral take-off with the light sweetness of acacia that then disappears in favor of notes of white fruit and citrus rind. Subtle but refined sip that retraces the nose, except for the long, savory, and even smooth conclusion from almond.



92+



Soave Doc Classico Monte Tenda 2017 GIANNI TESSARI

The terrains of the cru from which this vine is produced are made up of a mix of limestone and soils of volcanic origin. Take off on the nose with much white-fleshed fruit including some light tropical touches. In the mouth, the sip loses the tropical aspect, acquiring instead a citrusy touch giving it drinkability and length.



92+



Soave Doc Classico San Michele 2017 CA' RUGATE

Only volcanic soils for this Soave made exclusively from Garganega grapes. Articulated nose with balsamic notes of lily of the valley that is accompanied by an equally fresh note of green apple. Taut but never thin sip, thanks to softer sensations of white peach and almond.



92



Soave Doc Classico 2017 GINI

One-hundred percent Garganega grapes grown on hills that are volcanic in nature. On the nose, alternating floral notes of elderflower, accompanied by lime peel. In the mouth, the citrusy tonalities remain, here also juicy, even if the lion's share is made up of notes of white-fleshed fruit. Evident flavor on finish.



90



Soave Doc Classico Grisela 2017 T.E.S.S.A.R.I.

Garganega grapes from volcanic terrains interspersed with clay. Apple and lemon on the nose. In the mouth, variations on apple, both green and ripe rennet, give the sip a good complexity, legitimized especially on the finish, by touches of nuts and salt.



WINE RANKING

90

**Soave Doc Borgoletto 2017**

FASOLI GINO

Garganega on primarily calcareous soils. Soft aromas that mix acacia blossoms and elderflower with ripe tones of white peach and pineapple. In the mouth, the juice dominates the smoothness, thanks to citrusy sensations of lemon and citron that are completed by suggestions of kiwi. Flavorful background.

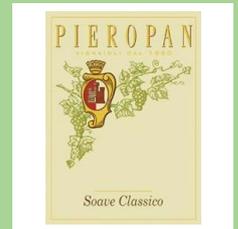


90

**Soave Doc Classico 2017**

PIEROPAN

Terrain in prevalence calcareous for this label. Elegant nose that plays on the richness of softer white fruit alternating with tones of green apple. In the mouth, enters fluidly on white fruit, apple, and above all peach, with vibrant sensations of salt and fresh ginger to complete the sip.



90

**Soave Doc Classico Otto 2017**

PRÀ

100% Garganega grapes and 100% volcanic terrains. Balsamic and lively nose with tones of nettle and aromatic herbs. Also on the nose, tones of white-fleshed fruit. In the mouth, the fruit – specifically peach and lime – flanks the green feeling already highlighted by the nose. Softer finish of almond.

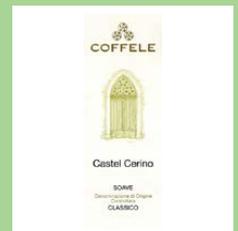


89

**Soave Doc Classico Castelcerino 2017**

COFFELE

Subtle but pleasing nose on sensations of wildflowers and peach. In the mouth, enters fresh on lemon peel and then proceeds without ever becoming too rich – thanks in this case to an exhilarating minerality, on nuances of white-fleshed fruit, in particular rennet and pear.

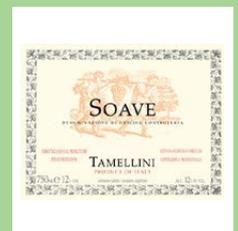


89

**Soave Doc 2017**

TAMELLINI

White fruit, in different translations, decisively dominates the nose. In the mouth, fruit returns, matured and even tropical as the clear sensation of ripe pineapple underlines. The agility of the sip, notwithstanding a slightly pronounced alcoholic strength, is guaranteed by an almost sea-like flavor.



89

**Soave Doc Classico Le Caselle 2017**

TENUTA SOLAR

Only Garganega grapes, volcanic terrains, and stainless steel in the cantina: the simple recipe for a Soave rich in drinkability and pleasing. Nose perhaps not very complex but rich in authenticity, especially on tonalities of pear and green almond. In the mouth, a citrusy entrance that widens on notes of pear and closes flavorfully.



WINE RANKING

89

 **Soave Doc Classico Vin Soave 2017**
INAMA

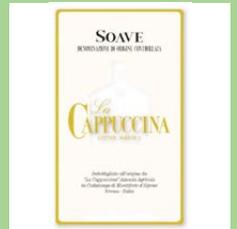
Nose prevalently floral that plays on the balsamic of lily of the valley, but completed with a sweeter tonality that recalls lemon blossoms. Citrusy mouth with always-fresh touches of green apple and fresh aromatic herbs. A discrete flavor finishes the very agile and enticing sip.



88

 **Soave Doc Soave 2017**
LA CAPPUCCINA

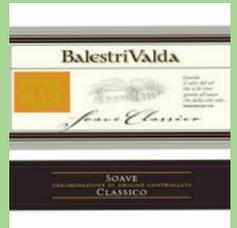
Floral take off on the nose. Tones of white flowers, in particular orange blossoms, followed by white fruity notes that recall apple and pear. Mouth initially coherent with the nose. From mid-palate on, the wine acquires a stinging and almost powdery flavor.



88

 **Soave Doc Classico 2017**
BALESTRI VALDA

The soils, from which this wine is produced, are a mix of calcareous rocks and volcanic soils. In the cantina, only stainless steel. Nose on notes of dehydrated mandarin rind, with small details of white-fleshed fruit. Dynamic, flavorful mouth and softer, ripe, white fruit. Mentholated details on the finish.



87+

 **Soave Doc Divinum Duello 2017**
ZAMBON

Gluttonous nose but never sweet, which moves primarily, on a fruity register of white melon and nectarine. Material mouth, at times demonstrated by alcohol, but not rendered too heavy by the refreshing tonalities of candied ginger and balsamic that recall fennel seeds.



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MAY 2018

SOAVE TOP 15 NEW VINTAGES
WINE RANKING BY
MARCO TONELLI
THE WINE KILLER

TASTING PERIOD
MAY 2018

