



HEY FRENCH

You Could Have Made This But You Didn't

BIANCO VENETO IGT

SECOND EDITION

VINIFICATION

This wine is the most powerful expression of the characteristics of the vineyards of origin, located in several different areas on the Veronese side of Mount Calvarina, in the easternmost part of the Soave designation. A blend of the best vintages of the last decade (2015, 2016, 2017, 2018) selected as the maximum expression of the vineyard throughout its history. For each year selected, the vinification of white grapes takes place with maceration on the skins for about 10 hours. Later, alcoholic fermentation is activated with selected yeasts at low temperatures. A partial malolactic fermentation follows with approximately 10% of the product in barriques. The process continues with aging in second-use wood for about 6 months. Then the wine is placed in steel tanks for further refinement.

TASTING NOTES

A wine of great ageing potential. A stylistic effort designed to obtain a unique complexity and structure through the skilful combination of the different characteristics represented by various vintages. Garganega gives the wine structure, freshness and fragrance with floral notes and intense minerality, a profound expression of the volcanic-origin soil composition. When tasting, it expresses aromas ranging from chamomile, almonds and citrus, to delicate notes of white pepper and tropical fruits.

MULTIVINTAGE NOTES

HARVEST / 2015

The 2015 harvest recorded an optimal start of the vegetative phase for Garganega with budding a few days early and flowering in the first week of June.

July and August were systematically above the temperature, with heat waves well beyond historical data. On the nose the wine is therefore more fruity than floral, substantially more savory and less acidic.

HARVEST / 2016

Vintage characterized by heavy rains and a not-exuberant production with grapes reaching the average of recent years in terms of sugar and acidity, but with excellent quality characteristics for the other components. The analytical picture of the grapes during vinification has led to a more "classic" fruity and floral wine.





HARVEST / 2017

This could be defined as one of the most complex of the last 30 years. Low rainfall (also in winter) and high temperatures during the summer significantly affected the 2017 season, which led to grapes for a wine with a strong personality and precise style.

HARVEST / 2018

A vintage with particular implications in the Soave area: temperatures slightly above average and tropical atmospheric phenomena, with strong and abundant rains alternating with hot and sunny, although windy days, accelerated the phenological phases. Germination, flowering, closure of the bunch and veraison benefited from this particular seasonal trend, which led to a few days early in the harvest for all varieties, in particular for Garganega. The 2018 harvest, despite the particular and complex climatic conditions, proved to be particularly favorable and expressive especially for vineyards at higher altitudes, where the effects of hot days were less intense.

THE VINEYARD Monte Calvarina is a small vineyard of four and a half hectares that, at the highest point, reaches 600 meters a.s.l with south-western exposure. The vineyard is situated in the Soave area on a hilltop of eruptive basaltic soil with large calcareous outcrops. From a climatic point of view, the area is favoured by the altitude that provides fresh and breezy summers with large temperature fluctuations. This guarantees optimal accumulation of noble substances in the grape, encouraging the production of wines with great minerality and longevity. The structure and complexity of this wine guarantee an extreme ageing potential.

Geographic area

Monte Calvarina
vineyard
Soave area

Alcohol by volume

13.5%

Grapes/Blend

Garganega prevalent
Pinot Blanc and
Sauvignon Blanc

PH

3,31

Total acidity

5.46 g/l

Ageing

About 6 months per
vintage and then
refining in steel tanks

Residual sugar

1,41 g/l