

Monte San Piero

Soave Superiore DOCG



Area: Monte Calvarina, Verona
Grape: 100% Garganega
Soil: volcanic with basaltic rocks
ASL: 300-350 meters
Exposure: south
Area Under Vines: 1.5 H.a
Vineyard Age: 30 years
Yield per Hectar: 90 q.li
Acidity: 5,30
pH: 3.4
Sugars: 1 g/l
Sulphites: 75 mg/l
Alcohol: 13.5 % vol.
Production: 6.600 bt

VINIFICATION

Manual harvesting by small crates during last week of October. Destemming, cold skin maceration in a closed press for 18 hours and soft pressing in nitrogen saturation at low temperature. Free-run juice decanting before the fermentation. Fermentation in French oak barrels of third passage. Then aging for 18 months in tonneaux, with weekly batonnage for the first 8 months.

DESCRIPTION

- Golden yellow color tending to antique gold, of great consistency.
- Opulent olfactory impact; great complexity and persistence. Hints of dried apricot, ripe exotic fruit, date and bitter almond. Mineral notes of chalk and flint, orange blossom, jasmine and chamomile. Sweet spices, cinnamon, curry. Toasted hints, then aromatic herbs, thyme, rosemary and cedar resin. On the finish there are hints of custard, barley candy and balsamic hints.
- The mouthfeel is warm and wrapping, fresh and savory in the finish.

Serving Temperature: 10/12 °C

Longevity: 10/15 years

FOOD PAIRINGS

A soft and mineral wine, complex and elegant, structured and well balanced, allowing you to experiment and dare in the kitchen. In combination we suggest:

- Pumpkin tortelli with smoked ricotta;
- Bigoli with duck meat sauce;
- Crepes with mushrooms, Lessini truffle flakes and Monte Veronese (Cheese) cream;
- Baked turbot in aromatic herb crust;
- Ethnic dishes such as Curry chicken nuggets;
- "Alla Cacciatora" Rabbit (Rabbit meat with tomato and olive sauce)
- Oven stuffed Capon.



The chef's advice

Fassona tartare with capers infused Olive Oil (Evo) and black salt on crunchy bread waffle.



v i t a e
la guida vini
2022
t t t t

VINETA 2023
MONTE SAN PIERO
Soave Superiore
Soave Superiore
2020
Sandro De Bruno

WINEENTHUSIAST 93 POINTS Editors' Choice
Sandro de Bruno 2018 Monte San Piero (Soave Superiore)
Aromas of flint, citrus and spring blossom waft out of the glass. The racy, elegant palate mirrors the nose, featuring Meyer lemon, smoky slate, almond and chamomile alongside vibrant acidity. It closes on a briny note suggesting oyster shell. Incredible value.
— K.O. Published 11/1/2021

Decanter 96
Sandro De Bruno
Monte San Piero - Soave Superiore DOCG
Tasted by Richard Baudains

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