Soave Classico
Denominazione di Origine Controllata

Balestri Valda

Story of the wine:
The wines of Soave have been turned around over the last decade or so and are now considered as some of the best Italian white wines. No longer are they the industrial ‘also rans’ of the 1960s and 1970s. This family-run wine estate of 19 hectares occupy some of the best wine-growing slopes of Soave Classico country, from Mount Carniga to below Castelcerino all north east of Verona. The Classico region is in the hills north east of Verona and produces the most serious Soave wines. Legend has it that it was Dante, a guest of the Scaligera family, who first called this land "Soave" (a term meaning sweet, mild, pleasant) and the name was then given to its local wine.

Here, Dante dedicated some of the most famous tercets of his Divine Comedy to Cangrande della Scala, and when, as a guest at Soave Castle, he gazed upon the sundrenched grapes, he wrote: "Behold the sun's heat, which becometh wine / Joined to the juices that from the vine distils..." (Purgatory.XXV, 77-78).

Grape(s): 100% Garganega
Area: From vineyards around Monte Carniga, Sengialta and Campagnola
Av. age of the vines: 20 years old
Training System: Guyot
Vine Density: 4000 vines per ha.
Yield: 66hl. per ha.
Harvest: Manual harvest at the beginning of October
Vinification: After soft pressing the wine is fermented at 17°C
Ageing: Kept for 6 months in stainless steel vats.

Pack size: 6x75cl

Descriptions for the Wine List

1) Lovely firm yellow colour, lovely soft, creamy nose and firm rounded flavours on the palate, with richness and length, nicely balanced.

2) Soave is now a revived wine. There are plenty of excellent producers who are taking Soave to great heights, really showing what the wine is capable of achieving. Lovely firm yellow colour, lovely soft, creamy nose and firm rounded flavours on the palate, with richness and length, nicely balanced.