

# Soave Classico Vigneto Sengialta Balestri Valda Organic 2020



## Region

A wide and temperate agricultural region stretching from Venice to Verona and north to the Alpine foothills. In the west around Lake Garda, are the important generic wines - Valpolicella, Soave and Bardolino. Much of Italy's commercial Pinot Grigio and Merlot is grown further east, but the Glera grape makes the region's distinctly fashionable sparkling wine, Prosecco. However the recent popularity of Amarone and Ripasso has really re-established this region as one of Italy's best wine growing areas and quality is out of all recognition from the light carafe wines of the early 80's.

## Producer

Owner and winemaker Guido Rizzotto has dedicated his life to creating high quality wines and tending to his land. He strives for excellence in the cellar and vineyards, saying no to chemicals and tending to the vines in accordance with organic principles (currently under conversion and will be certified organic in 2019). Balestri Valda is located in the original 'Classico' production zone of Soave so they grow only local grapes and keep yields low in the interest of achieving their highest quality. Guido's daughter Laura joined the company, redesigning labels and bring a modern feel to the wines, her passion for caring for the ecosystem led her to start beekeeping in order to protect biodiversity.

## Tasting Notes

The Vigneto Sengialta comes from a parcel situated on the Monte Carniga grown on black, volcanic soils. This is a blend of old Garganega grown with the traditional pergola training, and younger Trebbiano di Soave. The wine is aged on the lees in 20 hectoliter "botti," to support the mineral structure of the concentrated fruit. The nose is expressive with notes of ripe peach, apricot and white flowers. The palate is rounded with a creamy texture and notes of peach, nectarine, pink lady apple and chamomile. Well balanced with fresh acidity and a long, elegant finish.

## Food

Serve with sea food risotto, grilled fish or lightly spiced chicken dishes.

### Technical Information

|             |                                    |
|-------------|------------------------------------|
| Country     | Italy                              |
| Region      | Veneto                             |
| Grape(s)    | Garganega (70%)<br>Trebbiano (30%) |
| Type        | White                              |
| Style       | Crisp                              |
| Oaked Style | Unoaked                            |
| Body Style  | Medium bodied                      |
| Sustainable | Yes-sustainable practices          |

|                    |             |     |
|--------------------|-------------|-----|
| Dry/Sweet Style    | Dry         |     |
| Alcohol Content    | 13.5%       |     |
| Closure Style      | Cork        |     |
| Organic/Biodynamic | Organic     |     |
| Allergens          | Milk:       | No  |
|                    | Egg:        | No  |
| Vegetarian/Vegan   | Vegetarian: | Yes |
|                    | Vegan:      | Yes |



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