VINO FINO
Explore a World of Wine

FRANCHETTO la CAPELINA SOAVE 2025



$31.99

Product Code:	7934	Closure:	Cork
Country:	Italy	Unit:	Each
Region:	Veneto	Volume:	750ml
Sub Region:	Soave	Alcohol:	12.5%
Style:	White	Grape:	100% Garganega
Variety:	Garganega		

New Zealand Wide Delivery

Free Shipping for Christchurch orders $150.00 and over

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TASTING NOTES

A beautiful Soave that was recently judged 'Best Veneto Wine' in Decanter, and awarded the prestigious Tre Bicchieri by Gambero Rosso in their 2026 wine guide! This offers an absolutely delicious palate of abundant yet elegant, nuanced fruit leads to lovely dry, harmonious mineral finish. These 35 yo vineyards are at 220-230m elevation on volcanic soils of basaltic clay, producing exceptional fruit and mineral brightness. A European classic and superb value at this price.

Winery notes (2025 Vintage)
"The volcanic soil gives the wine a note of rare elegance and complexity. Our Soave “La Capelina” [offers] a beautiful freshness and mineral olfactory sensations of flint, citrus and flower, in particular cedar and lilies, apricot and elderflower. The palate is very persistant. Excellent with fish-based first courses, as the traditional Veneto dishes, such as risi e bisi (risotto with peas), risotto with pumpkin and risotto col pessin de risaia (risotto with fish caught in the rice fields). It is also well paired with spicy meats such as the soppressa veneta. In addition, it is well paired with fresh or semi-matured cheese varieties such as the Monte Veronese DOP mezzano."

Reviews for previous vintages below...

91/100 Kerin O'Keefe, Wine Enthusiast (2020 Vintage)
"Aromas of elderflower and citrus come to the forefront along with a hint of tropical fruit. On the bright, tangy palate, refreshing acidity accompanies juicy grapefruit, Meyer lemon and peach. Made with grapes grown in volcanic soils, it closes on mineral notes of saline."

5 Stars Angie Atkinson, The Wine Writer

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(2019 Vintage)
"100% Garganega from low yielding older vines planted on volcanic soils. Only gentle pressings are used in this wine, which is fermented in stainless steel at controlled temperatures. Medium lemon in colour. Pretty aromas of ripe lemon, white peach, wet stone, and floral notes. Tasting this wine was pure joy. A dry palate with flavours of crisp apple, juicy lemon, white blossom, and a beautifully rounded texture. The lifted acidity adds structure and elegance and you're left with a long mineral based finish."

CONTACT VINO FINO

Phone: 03 365 5134
https://vinofino.co.nz

OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
Closed Public Holidays

VISIT VINO FINO

188 Durham St South,
Christchurch

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