

LE BATTISTELLE SOAVE CLASSICO BATTISTELLE DOC 2022







\$37.99

Product Code:	2156	Closure:	Cork
Country:	Italy	Unit:	Each
Region:	Veneto	Volume:	750ml
Sub Region:	Soave	Alcohol:	12.5%
Style:	White	Grape:	100% Garganega
Variety:	Garganega		





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TASTING NOTES

Perfectly balanced with a mix of aromatic herbs, white flowers, and citrus fruits, Battistelle has a beautiful structure and a distinctive mi hard cheeses.

Importer notes (2022 Vintage)

"From their revered single vineyard site called 'Le Battistelle' situated in the Brognoligo Cru. When tasting this wine it's very much the 'Chablis' of the three wines, arguably not a 'Soave for everyone' due to it's minerality however we love this bottling.

This comes from it's very specific terrior. The vineyard is full of Basalt, a heavy volcanic rock which is the predominant soil in this spot, difficult to grow in. Steeped, terraced vineyard, a labour of love for sure. Some of the vines on this special site are up to 100 years old. The vines are grown to the traditional Veronese pergola method, on dry-stone wall terraces as depicted on the label of this wine.

Hand-harvested then fermentation takes place in tank for about 20 days. The wine is left to develop on the fine lees with frequent batonnage for between 6-8 months in stainless steel tanks. No Malolactic. Designated as Heroic viticulture due to the huge work required to build and maintain the stone terraces on these steep slopes."

Rated Excellent & 93/100 Cameron Douglas MS (2022 Vintage)

"A classic expression with a bouquet centering on core minerality of white clay and chalk scents then aromas of fresh white



fleshed stone fruits and apple with a touch of citrus, there's a fine lees quality and youthful energy. Delicious and equally classic on the palate with flavours that mirror the bouquet, perhaps a little more citrus as the wine touches the palate, then flavours of stone fruit and apple then lees follow. Plenty of acidity, a satin texture and persistent lengthy finish."

CONTACT VINO FINO

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10am to 6pm - Monday to Friday 10am to 5pm - Saturday Closed Public Holidays 188 Durham St South, Christchurch

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