

VINO FINO

Explore a World of Wine

MONTE CARBONARE SUAVIA 2021



\$39.99

Product Code:	7466	Closure:	Screw Cap
Country:	Italy	Unit:	Each
Region:	Veneto	Volume:	750ml
Sub Region:	Soave	Alcohol:	12.5%
Style:	White	Grape:	100% Garganega
Variety:	Garganega	Natural:	Certified Organic



New Zealand Wide Delivery



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TASTING NOTES

Winery notes (2021 Vintage)

"Monte Carbonare is the name of the hill upon which the vineyard that sources this wine is situated. The word Carbonare refers to coal and is used to describe this location because the volcanic soils here are black as coal. Produced from 100% Garganega and exposed only to stainless steel in order to preserve freshness, the Tessari family describes this wine as "earth in a glass"—a pure expression of their volcanic terroir.

Straw yellow with considerable intensity and brilliant highlights. This wine is creamy and elegant. It is characterized by freshness and aromas of citrus, herbs, and mineral. On the palate the wine is well-balanced and refreshing with a dry and persistent finish."

95/100 JamesSuckling.com (2021 Vintage)

"Red volcanic ferrous soils with ample black basalt strewn amidst. Suits the later ripening Garganega, while screw cap promotes the freshness sought at this address. 6 ha. 60-70 year vines on a cooler site, rising to the creme of top quality sites as the climate warms. A richer wine than the younger Classico, but without the same sassy vitality. While the Classico is an unbeatable everyday wine, this is a complex wine demanding food and a little more contemplation. Mirabelle, apricot pith, a whiff of dried mango and plenty of smoky, pungent mineral grip, with dutiful freshness towing tenacious length."

93/100 Ines Salpico, Decanter UK, August 2023 (2021 Vintage)

"Elegant and characterful Soave Classico, hailing from the prized Monte Carbonare 'cru', known for its distinct basalt soils.

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And this wine has a volcanic soul, with smoky nuances to the filigree lemon, apple and almond flavours. There's a pleasant width to the mid-palate. Enjoy with seafood risotto, truffle-based dishes or medium-hard cheeses. Great ageing potential."

CONTACT VINO FINO

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<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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