TENUTA CORTE GIACOBBE · ITALY

Soave, 2025

Soave DOC, Verona, Veneto

COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
White	Garganega	12.5%	2025 · 750 ml

STILL

Tasting notes

Appearance: Brilliant straw yellow with subtle greenish highlights. Nose: White flowers, citrus fruits, green apple, mingled with flinty minerality. Palate: Round structure, fresh acidity, white fruit flavors blending excellently with savory volcanic minerality. Finish: Clean, refreshing with a characteristic, slightly bitter almond aftertaste typical of the Garganega grape.

About the wine

Made by the Dal Cero family at Tenuta Corte Giacobbe in Roncà, on the eastern edge of the Soave zone, where the soils are volcanic lava and tuff. The Garganega is fermented cold under strict temperature control to keep it fresh. Two extinct volcanoes, Calvarina and Crocetta, stand near the estate, which Augusto Dal Cero founded in 1934.

Winemaking

MATURATION	Aged on fine lees (Sur Lie) for a few months.

Cellar and service

SERVE AT	10–12 °C
FOOD PAIRING	· Seafood & Raw, Italian dished, Fresh cheeses, Salads, Vegetables. · Avoid heavy red meats, overly sweet or sharply sour sauces.

Say it: Tenuta Corte Giacobbe: teh-NOO-tah KOR-teh jah-KOB-beh; Soave: so-AH-veh