

# TUTTO



## MONTEFORCHE

Colli Euganei, Veneto

Alfonso Soranzo makes wines from vineyards surrounding his home and cantina in the tiny hamlet of Zovon di Vò in the beautiful hills of the Colli Euganei.

Like many great vineyards in the Veneto, this was previously an area of significant volcanic activity and the fossilised soils that remain are perfect for growing its native grapes.

Like his ancestors before him, Alfonso tends his four and a half hectares of vines organically, undertaking all of the vineyard work himself. The approach in the cantina is decidedly old-school and unfussy. The wines are fermented and aged on their lees in concrete vats until the following spring, when they are bottled with no additions.

It is a humble, straightforward approach that produces honest, nourishing and delicious vino da tavola which are amongst the best in the genre.

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CARANTINA  
2022

Garganega from vines up to thirty years old, planted over the region's volcanic soils. This was fermented on the skins for three days with some whole bunches, before resting in concrete vats on lees for nine months. A brilliant shade of gold, this is a great expression of the land, with stone fruits, smoke and minerals combining to beautiful effect.