

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 old-school and unfussy. The wines are fermented on the skins with wild yeasts and rest on their lees in concrete vats until bottling.

It is a humble, straightforward approach that yields wines that do not scream and shout, but rather are honest, nourishing and delicious.

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CASSIARA
2018

Moscato Bianco with about twenty percent of Garganega from two parcels. The fruit was de-stemmed and macerated overnight before being pressed off to rest on its lees in concrete vats for a year. This is fresh and floral, open and inviting. An easygoing, delicious wine.