

# 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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LO SFUSO DI COLLINA  
2022

A tribute to the kind of wines Alfonso's father and grandfather were making on this farm for many years. This is a textbook vino da tavola from young, healthy vines. A blend of Cabernet Franc and a number of heirloom varietals, this spends a couple of weeks on skins before ageing in cement for nine months. A spritely wine that often carries a little spritz upon opening, the nose is laden with pepper, the palate full of earth and black fruits. A bottle that offers tremendous value and one we reach for time and time again.