

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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LO SFUSO DI COLLINA
2017

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 around a year. A spritely wine that often carries a little spritz upon opening, the nose laden with pepper, the palate full of little black fruits. A bottle to reach for time and time again