

# SAVIO SOARES SELECTIONS

*“Expressive Wines from Small Growers”*



## Il Rocolo di Monticelli *Veneto, Italy*

*Located in the hills of Vallata di Mezzane, near Verona, in Veneto, Silvia has taken over her family's abandoned vineyards and revived them to produce the natural wines as was done in the past without any additives or invasive farming methods. After studying agricultural science this became her passion, tending to the vineyards planted in the 1960's and 1970's to Garganega and Trebbiano di Soave, doing everything from vineyard to cellar in order to know intimately the entire process.*

*The Garganega and Trebbiano were planted in 1970 in mixed soils with predominante limestone deposits, while the Corvina as planted more recently in 2017. Silvia works tenaciously to produce the best that the land will give them each year, harvesting only by hand so as not to harm the vines and eschewing any treatments or fertilizers, only minimal amounts of copper and sulphur to protect the vines when needed. They allow the land to speak to them and be reflected in the wine, allowing nature take its course in order to preserve the natural biodiversity of the area which is of utmost importance: cultivating olive trees, bee colonies, allowing local vegetation to grow between the vines, nurture the soils and attract local flora to create a long-lasting and healthy environment.*

*In the cellar, Silvia uses extended maceration time and leaves her wines unfinned and unfiltered, just as her ancestors would have done.*

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Blanco



## **“Monticelli Bianco”**

*70% Garganega, 25% Trebbiano, and 5% Indigenous Varietals*

*From 65 year old vines planted on 2 hectares of calcareous rock soils. The grapes are hand-harvested and sorted in the vineyard in the beginning of September. From there the grapes spend six months macerating, whole cluster, in stainless steel before spontaneous fermentation begins in stainless steel that lasts two weeks with no temperature control. The wine is allowed to age for nine months in stainless steel on the lees with no stirring. Unfined and unfiltered. Very low SO<sub>2</sub> (.002 g/L) and alcohol (10%).*