



Franchetto "Recorbian" Soave DOC VENETO (ITALY)

On the east side of Soave is the village Terrossa, where the Franchetto family has lived for over a century. Honoring ancient peasant culture, they are tied to a tradition of frontier between the provinces of Verona and Vicenza. The transformation to vineyards was the passion of Antonio Franchetto's uncle Toni. He switched from grapes to eat to grapes to make wine in 1936. Antonio Franchetto continues the long history of growing varietals typical of these lands: Garganega and Durella. Vineyards soil is clay basaltic (volcanic).

Varietal: Garganega, 10% Chardonnay

Viniculture: Fermentation in stainless steel tanks at controlled temperatures.

Alcohol: 11% vol.

Tasting Notes

Appearance: Straw gold

Nose: Braeburn apples.

Palate: Ripe summer apples- Braeburn, Fuji and hints of Bosq pear; minerality laced with granite; teasing hints of spice- peppercorn.

Food Pairing: Roasted poultry, chicken and salumi; risotto, pastas in cream; Tuna, olives, capers, and the like.



Veneto Wine Region of Italy

Climate: There are two different climactic regions of Veneto; one being more Alpine, and another with more hills & plains. The Alpine region has cool summers, and snowy winters while the hilly region has mild winters and warm summers.

Veneto is home to the city of Venice & Verona (capital of the region). The leading wines produced in the region are Amarone, Valpolicella, Prosecco, and **Soave**. The traditional red grapes are Corvina, Molinara and Rondinella and for white Garganega, Pinot Grigio and Chardonnay are used.

Soave is a DOC wine region just east of Verona. Impacted by the mists from the Po Valley, viticulture hazards in this region are mold and grape diseases. Garganega is the varietal for Soave DOC. It is late-ripening with a thick skin that can withstand the mist better than some of the thinner skin varieties.