Soave Classico Lunalonga Balestri Valda Organic 2019



Region

A wide and temperate agricultural region stretching from Venice to Verona and north to the Alpine foothills. In the west around Lake Garda, are the important generic wines - Valpolicella, Soave and Bardolino. Much of Italy`s commercial Pinot Grigio and Merlot is grown further east, but the Glera grape makes the region`s distinctly fashionable sparkling wine, Prosecco. However the recent popularity of Amarone and Ripasso has really re-established this region as one of Italy best wine growing areas and quality is out of all recognition from the light carafe wines of the early 80`s.

Producer

Owner and winemaker Guido Rizzotto has dedicated his life to creating high quality wines and tending to his land. He strives for excellence in the cellar and vineyards, saying no to chemicals and tending to the vines in accordance with organic principles (currently under conversion and will be certified organic in 2019). Balestri Valda is located in the original `Classico` production zone of Soave so they grow only local grapes and keep yields low in the interest of achieving their highest quality. Guido`s daughter Laura joined the company, redesigning labels and bring a modern feel to the wines, her passion for caring for the ecosystem led her to start beekeeping in order to protect biodiversity.

Tasting Notes

Made from a blend of Garganega and Trebbiano di Soave from a vineyard rich in limestone soils. The Garganega is fermented and aged in stainless steel whereas the Trebbiano is aged in large Slavonian oak which adds roundness and complexity. The palate is ripe with fleshy peach and nectarine notes comnbined with acacia, vanilla and a crisp mineral finish.

Food

Perfect with Italian seafood dishes such as squid ink linguini, mussles, scallops or risotto.

Technical Informati	on			
Country	Italy	Dry/Sweet Style	Dry	
Region	Veneto	Alcohol Content	13%	
Grape(s)	Garganega (70%)	Closure Style	Cork	
Туре	Trebbiano (30%) White	Organic/Biodynamic	Organic	
Style	Crisp	Allergens	Milk: Egg:	No No
Oaked Style	Unoaked	Vegetarian/Vegan	Vegetarian:	Yes
Body Style	Medium bodied		Vegan:	Yes
Sustainable	Yes-sustainable practices			



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