

GRAFT
WINE COMPANY

FORNARO SOAVE CLASSICO / FORNARO / 2018 /
VENETO / ITALY

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PRODUCER

Winemaker Damiano Fornaro's family vineyard are located in Alta Rocca, north of the Castle of Soave. His Soave Classico is derived from old Garganega vines, planted on average 35 years ago and harvested by hand. Wines have been made in this region with volcanic soils since Roman times, and Damiano is making Soave from the unique terroir of his family vineyards that is true to its heritage; showcasing all the fruit quality and minerality you would expect from the very best examples.

AZIENDA AGRICOLA
FORNARO

VITICULTURE + VINIFICATION

Monte Bognolo, Piazza Scheeti and Monte Tenda vineyards, north of Soave Castle. Limestone soil. Soft pressing of garganega grapes, selected and hand-picked, fermented at a low temperature in small steel vats and aged in contact with the lees.

TASTING NOTE

Straw-coloured. Tropical fruit, peach and grapefruit scents. The taste is soft and salty. This wine has a good structure and it is very body and intense.

FACTS + STATS

WINEMAKER	DAMIANO FORNARO
VARIETIES	GARGANEGA
APPELLATION	VENETO
ALCOHOL	13%
SUGAR	4 G/L
TOTAL ACIDITY	6 G/L
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	- MG/L

