



Balestri Valda



Balestri Valda estate-bottles wines from some of the best basaltic vineyards in the Soave appellation, from Mount Carniga to below Castelcerino. Legend has it, Dante first called this land "Soave" (meaning sweet, mild, pleasant) and the name was then given to the local wine. To reach the estate, one drives through the medieval town center of Soave, then for several miles up a winding road through woods and olive groves. Near the crest you'll find the beautiful small estate, run by Guido Rizzotto and his daughter Laura and son Luca. Their vineyards are 70% Garganega and 30% Trebbiano, trained in both the traditional pergola method for the old vines (up to 50 years) and Guyot for the younger (20 years). The Rizzottos hand-harvest, use native yeast fermentations and practice organic farming. Certified organic in 2018.

Soave Classico Sengialta (Cru) DOC 2015



Recently selected as one of the 33 established Cru areas in Soave--A blend of 70% Garganega and 30% Trebbiano di Soave (aka Verdicchio). This is a single-vineyard wine from the Sengialta vineyard, a site with purely basaltic soils. The older, 70-year-old vines are pergola-trained, while the younger vines (23 years old) are guyot. Harvest is in mid-October. The Rizzottos hand-harvest, use native yeast fermentations and practice organic farming. Certified organic in 2018

VINIFICATION: *Hand harvest in mid-October. The destemmed fruit is crushed, and fermented in 20hl botti, where the wine is kept on the lees until March, as to support the mineral structure.*

VINEYARD: *Sengialta*

SOIL: *Sengio, local dialect for black basaltic rock, of volcanic origin. The wine is a complete expression of the vineyard/soil from which it comes: a little natural paradise surrounded by woods, in which bees have also found a happy home.*

Cases Produced: *300*