



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Soave Classico, Ca' Visco Coffele

Price	£23.49
Code	SOAV025

A refreshing and fruity wine from the Veneto region of Italy.

Tasting Notes:

The wine opens up with a rich array of aromas - apple, pear, passion fruit, pink grapefruit, chamomile and mint and develops distinct peppery notes within a few minutes in the glass. The wine is dry, with an acidity that sneaks up on you, leaving your palate clean after a long, mouthfilling finish.





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Specification	
Vinification	The Trebbiano Di Soave is harvested during the first part of September, and the Garganega throughout October, entirely by hand. To obtain the finest grapes possible there are several passes through the vineyard and only the ripest bunches are selected. The grapes are harvested into small 44 lb capacity bins, ensuring the bunches arrive at the press perfectly intact. The Garganega and Trebbiano Di Soave are fermented separately, and temperatures are kept below 64f to retain the finesse and attractive varietal character of the grapes. The wines are then matured at temperatures below 61f in small stainless steel tanks. After maturation the two wines are blended and then 'Ca Visco' spends about one month in bottle before being sold. During the process, the wine is racked only once and gently filtered.
ABV	13%
Size	75cl
Drinking Window	Drink now
Country	Italy
Region	Veneto
Area	Soave
Type	White Wine
Grape Mix	75% Garganega, 25% Trebbiano di Soave
Genres	Organic, Vegan, Vegetarian
Vintage	2022
Style	Dry
Body	Elegant, crisp and refreshing
Producer	Azienda Agricola Coffele
Producer Overview	The Coffele Estate today comprises 25 hectares (75 campi veronesi or Verona fields, an ancient unit of measurement) under vines in Castelcerino, a single block mainly devoted to the Garganega grape, but also featuring Trebbiano di Soave and Chardonnay, in addition to the red grapes of Merlot, Cabernet Franc and Cabernet Sauvignon. The vineyards, all exposed to the sun and breezes, are surrounded by centennial olive trees, cherries and the woods. All the property, totally owned by the family, is cultivated organically and it is managed with care and attention by Alberto Coffele himself, director of production. Read more online
Closure Type	Cork
Food Matches	Excellent with seafood and delicate white meats.
Press Comments	Decanter 2022, Wines of the Year, 95 points "Lovely freshness with mineral undertones, delicate yellow plum, ripe citrusy notes and hints of exotic fruits under peach and pear aromas. Peppery and crisp palate with freshness and elegance". Christine Austin, The Yorkshire Post, May 2023, Just Tasted: "Soave wines from family-owned producers Coffele have always shone out in tastings. This 2021 vintage is made from selected bunches of organic Garganega and Trebbiano grapes grown at altitude and fermented with care. Look for fresh apple, pear and pink grapefruit aromas with minerally crunch on the palate and a hint of white pepper. Team with shellfish and creamy pasta sauces."