



SOAVE CLASSICO DOC CASTELLO 2015

Cantina del Castello di Arturo Stocchetti, Soave, Italy

LCBO # 532259 | 13.0% alc./vol. | \$16.95 | Release: 03-Feb-2018

"Aromas of exotic fruit, white spring flower and yellow stone fruit lead the nose while the round creamy palate doles out apricot, mineral, chopped herb and nectarine. A mineral vein lifts the finish." **Score – 90p. (Kerin O'Keefe, Wine Enthusiast, 2016)**

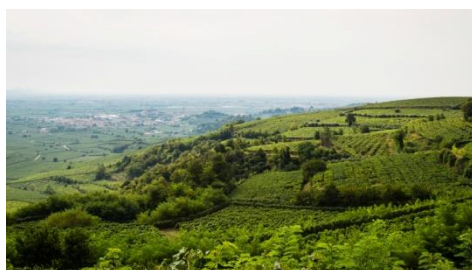
"Fresh aromas of acacia, florals and honey dew melon. Mineral aspect on palate due to volcanic soils where grapes grow. Great aperitif or with delicate white fish."

Score – 90p (Jane Staples, Natalie MacLean.com, 2018)



Terroir:

Arturo's Garganega and Trebbiano di Soave vines spread their roots in the hills of the Soave classico region, facing Soave and the Alpone valley between Monteforte d'Alpone and Brognoligo. Vineyards are situated at ~200 meters above sea level. Generally basaltic soil of volcanic origin but vineyards are also situated in areas with soils having a markedly calcareous skeleton of coastal sedimentary origin.



Vinification:

Harvested at second decade of October. Pre-destemming, destemming and soft pressing with a 60% must yield. Fermentation in temperature controlled stainless steel tanks. Aging in stainless steel tanks and then in the bottle.

Variety: Garganega 90%, Trebbiano di Soave 10%

Residual sugar: 5.5 g/L

Serving suggestion and food pairing: Serve at 7°C as a sipper or an aperitif, great with white fish and light meals.

Wine Enthusiast'16

Jane Staples, Natalie MacLean.com

ViniBuoni d'Italia'17

90p

90p & Best Value



natalie maclean
wine reviews & ratings



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Jane Staples'18	<p>"Fresh aromas of acacia, florals and honey dew melon. Mineral aspect on palate due to volcanic soils where grapes grow. Great aperitif or with delicate white fish." Score – 90p www.nataliemaclean.com</p>
Natalie MacLean'18	 <p>A soft, light-bodied Italian white wine with moderate acidity (I expected a lot more). Aromas of white melon and dried herbs. Good minerality. The vines are planted in volcanic soils. Pair with seafood. Soave Classico food pairings: seafood and pasta dishes, green salads topped with grilled chicken, pan-fried panfish. Score – Best Value, www.nataliemaclean.com</p>