

Sandro de Bruno | Colli Scaligeri

Soave DOC | 2016



The Story: Sandro de Bruno was founded in 2002 by Sandro and Marina Tasoniero. They farm 23ha organically on Monte Calvarina and produce classic Soave that is just as I want it to be: white and yellow field flowers on the nose with almond blossom and citrus and a bright palate with nice texture and beautifully integrated citrus and stone fruits. Monte Calvarina is an old volcanic cone and you will find the same exciting, intriguing aromas, tastes, and textures that you find in other volcanic areas like Etna, Ischia, parts of Alto Piemonte, etc. It is not easy to find this fresh, classic style anymore and even more difficult to find examples that are fairly priced, but the search is very worth it when you find a little winery like this. Sandro de Bruno is another great example of the mix of people, place, wine, and philosophy that are always looking for.

Vineyard: Small plots on the slopes of Monte Calvarina around Ronca, located 300 MASL. Vines are trained "Pergoletta Veronese" with Southern exposure.

Practices: Sustainable and integrated agriculture: The vineyards are certified organic without the use of pesticides, using copper and sulfur and natural fertilizers, alternating years, with use of green manure.

Vinification: Manually harvested using crates and manual grape selection. Grapes were de-stemmed, slow crushed and pressed in nitrogen saturation. Fermented in stainless steel, with extended lees ageing.

Ageing: Aged in stainless steel followed by 1-3 years in bottle before release.

Everything else you want to know about this wine: The name "Colli Scaligeri" is after an important and renowned family during the Middle Ages in Verona.

Varietal: 100% Garganega

Region: Veneto, IT

Winemaker: Sandro
Tasoniero

Vines Age: 20 yrs.

Production: Small

Farming: Certified Organic

Soil: Volcanic

Le Storie
Wines