



LE VOLPARE SOAVE 2024

Soave, Italy

ABOUT TOMMASI

Tommasi has proudly presided over Italy's Veneto region for over 120 years, with wines that are both renowned for their superior quality and consistently regarded as reference points for their respective appellations. As one of the single most influential producers in Italy, the winery is committed to sustainable practices and continues to craft each wine from 100% estate-owned vineyards.

THE WINE

Le Volpare comes from the volcanic, basaltic soils of Mount Foscarino in the historic heart of Soave Classico, the hillside Garganega vineyards overlooked by the town's ancient medieval castle. Pale straw yellow in the glass, it opens with acacia blossom and elderflowers before giving way to white-fleshed fruit and a fresh, almond-tinged finish, the ideal companion to seafood crudo, risotto, and beyond.

TECHNICAL INFORMATION

VARIETY: 100% Garganega

VINEYARD: Le Volpare comes from the heart of the historic Classico zone, in the hills of volcanic origin that surround the enchanting village of Soave, dominated by its imposing medieval

WINEMAKING: Fermentation for five days in temperature-controlled stainless steel

VINTAGE: Veneto's rainy 2024 spring was followed by intense heat and August-September rainfall, leading to an early harvest and a fresh, high-quality vintage.

AGING: 6 months in stainless steel tanks

ALC. BY VOL.: 12%

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PACKAGE SPECS

PACK: 12x750ml C

CLOSURE: Cork

PALLET: 14x4 (56)

CASE DM: 12x9x12 in

CASE WEIGHT: 35 lb

BTL DEPTH: 3.03 in

BTL HEIGHT: 11 in

BTL WEIGHT: 2.97 lbs

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SRP: \$23

UPC: NO UPC CODE

SCC: 10087675021148