

Comments of a Bon Vivant:

Crisp citrus and almond with a flinty, savoury snap from the volcanic soil. Pour it as an aperitivo, or with grilled fish and a seafood risotto.

Corte Moschina Roncathe Soave



Corte Moschina farms in Roncà, in the eastern hills of Veneto, where ancient volcanic activity left behind basalt-rich soils that give the estate's Soave its flinty, savoury edge.

The estate works organically, with trellised vines, low yields and a preference for slow, even ripening. Alongside the volcanic Roncà parcels, Corte Moschina farms limestone-rich sites in the Colli Berici, where excellent drainage and a wide day-to-night temperature swing build elegance, fine structure and clear mineral character.



Vibe: *Aperitivo*
Emotions/Occasions:
Fresh
Easy-going

Corte Moschina Roncathe Soave



SKU: 141052

Region	Roncà, Veneto
Classification	Soave DOC
Vintage	2024
Grapes	100% Garganega
Soil Composition	Basalt-rich volcanic soils of the Roncà hills
Vineyard Training	Trellised vines
Yield	25 hl/ha
Fermentation	Stainless steel tanks at 15 °C
Alcohol	12.5%
Residual Sugar	2.2 g/l
TA	6.5 g/l
Free SO2	15 mg/l
Total SO2	79 mg/l
Farming	Organic

VITICULTURE

Roncathe comes from organically farmed, trellised Garganega on the basalt-rich volcanic soils of the Roncà hills, with yields held to 25 hl/ha.

It is a crisp, fresh Soave with citrus and almond, and the volcanic soil adds a subtle, flinty and savoury twist.

SALES FACTS:

- *Organic, sustainable viticulture*
- *A crisp, fresh organic Soave with citrus, almond and a subtle volcanic twist*
- *Volcanic Roncà soils give it a flinty, savoury edge*