

BALESTRI VALDA SOAVE CLASSICO



100% Garganega. A saturated, deep yellow-gold color, with flashes of green-gold just at the edge. Generous aromas of stone fruits and blossoms, beeswax, and pear. Rich flavors of melon, peach, and pear. The palate has a crisp acidity and a deep saline minerality to balance the ripe fruit. Fresh and highly appealing. Finishes long and elegant. Pair with seafood risotto, grilled fish dishes, spicy Asian cuisine, or burrata and tomatoes. Organic.

From organically farmed hillside vineyards planted exclusively to *Garganega*, the ancient indigenous variety of the Veneto, in the original *classico* zone of Soave. The terroir is volcanic with calcareous soils in the vineyard. The grapes are harvested by hand. Fermentation in steel vats without the skins. Matured in steel vats with its fine sediments.

The Rizzotto family's winemaking legacy began with a sparkling wine business established by Cirillo Rizzotto, which is still operated by her brother, Luca. Cirillo's son Guido Rizzotto purchased vineyards from Valda Balestri and began to estate bottle wine in 1994. Guido's daughter, Laura, returned to Soave upon finishing university in 2016 and together they have raised this small family estate to the pinnacle of Soave producers. Laura has since completed the vineyard's conversion to organic farming while incorporating numerous biodynamic practices. To complete the circle of fertilization and pollination, Laura and her husband, Frederico, now keep bees and produce their own millefiori (wildflower) honey on the estate. As in any classic winegrowing region, viticulture and winemaking must be directed to transparent expression of the grapes and of the beautiful steep vineyards in which they are cultivated. Balestri Valda's wines show the natural richness of the fruit and the inherent minerality of the dark volcanic soils.

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Tasting Note:

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100% Garganega. Generous & delicate aromas of stone fruits, blossoms, beeswax & pear; rich flavors of melon, peach & pear; crisp acidity & a deep saline minerality to balance the ripe fruit; fresh & highly appealing; finishes long & elegant. Organic.

Shelf Talker:

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