



## Categorized | Wine Reviews

2010 Fattori Runcaris Soave Classico, Veneto, Italy

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This Soave is 100% Garganega fruit. The average age of the vineyard is 25 years, and the fruit is fermented at cold temperatures in stainless steel and a bit of late harvested fruit added to bring some complexity to the overall package. The opening aromas are peachy, clean and slightly intense, fading into straw and tropical. Flavors are pretty consistent with more than a light body actually approaching medium but not heavy or sweet. A better than average, very good food wine that works well as an aperitif; if you see this one on a menu by glass or bottle it is interesting enough to give it a try and if you can get it on your retailers' shelves, I highly recommend it for any social gathering. Crostini smeared with goat cheese and topped with basil or arugula and either roasted red pepper or tomato will be a great match. Lemon and lavender granita or similar light citrus desserts will also do well.

Rating: Very Good (88) | \$14 | 12.5% ABV