



FATTORI

Kitchenconundrum.com

April 30, 2011

renee & ari's
Kitchen Conundrum
It doesn't have to be a mystery!

Soave, One of Italy's Favorite White Wines Makes a Splash in the U.S. by Renee

Long regarded as one of Italy's favorite white wines, Soave is regaining some popularity with wine drinkers across the U.S. Wine that once had a bad rap for being mass produced and sadly mismade, is coming back in it's rightful glory as a respected contender in the world of wine. It could be due in part to the efforts of one of the wine's biggest fans, Lidia Bastianich and her popular "Lidia's Italy" television show, or it could be that this wine is really quite good and exceptionally affordable!

Soave is produced in the eastern part of the province of Verona in Italy's Veneto region and is made from Garganega grapes (pronounced Gar-gah-nay-gah) either as a blend or as the principal grape varietal. The majority of the vineyards are located amongst the rolling hills including the historic "Classico" zone, which lies between the charming medieval town of Soave and Monteforte d'Alpone, the oldest original zone. This area features stunning centuries old castles, churuchs, bell towers and age old villas as part of the rich history and traditions of this area and are indicative to the region's primary products, Soave wines, Monte Veronese cheese, Vialone Nano rice, Veronese Radicchio and chestnuts from San Mauro. With all this and more, Soave is recognized as one of the great destinations for art, culture and history among the townships of Italy.

The wonderful thing about Soave wines is that they pair so well with many foods. I instantly think of them as the perfect summer, outdoor bbq wine or a match made in heaven to fish, pasta and light sauces. They also pair well with spicy Asian cuisines. Soave is typically a light, dry, white wine with citrus aromas, lemon-lime and tart green apple flavors. They are meant to be drunk within a year or two after the vintage date.

We recently tried two bottles Soave and here are our notes:

Our first wine is the **Soave DOC "Danieli" 2009** wine produced by **Fattori** (Veneto, Italy). It was awarded a Bronze Medal in the Decanter World Wine Awards 2010.

- Color: Bright straw yellow with a hint of green
- Nose: Floral notes of jasmine and wisteria, fruity with notes of peaches, pears, apricots and oranges. There is also a hint of nuttiness, like almonds, with a bit of cedar, rosemary and thyme.
- Taste: Medium body, crisp dry finish. Soft with a generous weight and well balanced.

Overall, this was a lovely bottle of wine and one that I would recommend to lovers of unoaked Chardonnay or to those that enjoy Sauvignon Blanc but want a wine with a bit more weight. I know this one is on our "drink again" list.

SOCIETÀ AGRICOLA FATTORI GIOVANNI

Soc. Ag. Fattori di Fattori Giovanni s.n.c. Via Olmo, 6 - 37030 Terrossa di Roncà - Verona - Italia
CF e PIVA 03773440239 - Tel +39 045 7460041 - Fax +39 045 6549140 - info@fattorivines.com

www.fattorivines.com