

**Notes on the tasting:**

1. NB declared a commercial interest in the following wines, and his notes and scores for these have been excluded: Fattori Motto Piane.
2. NB's color code runs from 1 to 9. 1 = pale like water; 9 = opaque. For Soave, we would expect nothing deeper than 3.

**Coffele Soave Classico 2009 - 16**

**NB:** Color code 2. Perry and salt biscuit. Attractive, creamy, yeasty character; not loud, but subtly expressed, with easy drinkability. This is what Soave is about—a great wine, but one with a distinctive personality and allowing for drinking on its own or with a multitude of dishes. **16**

**ME:** Limpid straw, gold tints; fairly pale, mildly mineral, mildly spicy, still hints of citrus-fruit aromas; youthful, alive mouthfeel, still fresh and crisp on entry, with a subtly developing *gras* texture and cleansing, mineral finish. Good if not very complex. **16**

**FZ:** Bright, pale-gold color. Very elegant, flowery, citrus notes of great finesse; salty, mineral, with an aromatic herb accent; absolutely fresh, appealing, delicate, with a precise, strong, interesting mineral character; full of energy, with well-balanced acidity, good length, and a vibrant, salty finish. **16**

**Fattori Motto Piane Soave 2008 - 16**

**ME:** Luminous, dramatic Welsh gold, a luscious wine outside most tasters' spectrum of Soave: late harvest, hint of botrytis, with a hedonistic sweet intensity that stops you in your tracks. Unctuous, certainly sweet, but with a Taleggio cheese or foie gras an interesting alternative. A fine surprise. **17**

**FZ:** Very intense golden color. Ripe, or overripe, fruit nose; dried apricots, honey, almond, aromatic herbs. Rich, masses of fruit like a *vendange tardive*; broad, with a great length and a surprising richness. The wine is spectacular and rich but doesn't have the vibrant freshness, the acidity, the salinity, and the refreshing acidity you would expect in a great Soave. Good, but very strange! **15**

**Fattori Motto Piane Soave 2009 - 16**

**ME:** A golden hue; barley-sugar scents; rich, full-on palate, but everything holds together in a ripe, adult, vinous style. Gastronomic wine—good with mushrooms and truffles. Second bottle a little fresher. **16**

**FZ:** Golden, very intense and brilliant color. Ripe fruit—peach and apricot—on the nose, with almond, honey, and aromatic herbs, with a salty, mineral freshness. Very rich, ripe, harmonious on the palate, with good length and warmth; fruity, but also with a salty, savory, mineral complexity. Very young, with interesting aging potential. **16**

**Prà Soave Classico 2009 - 16**

**NB:** Color code 2. Quite intense aromatics of green apple, salt biscuit, and citrus. Full-

flavored but balanced palate, with mineral character shining through. Very attractive butterscotch finish. **16**

**ME:** Spritz, a trace of fermentation on the tongue; quite clenched and low-key, but with latent, pure, mineral fruit and interesting spiciness. Promising. **16**

**FZ:** Bright, pale-yellow color, with some opaque notes. Very subtle, elegant, salty, and mineral nose, with some mountain herbs and citrus and white-flower notes; clear and distinctive, full of energy on the palate, broad and rich, with a very balanced acidity, good freshness, and a long finish full of savory, mineral, and salty notes. Still very young, with good aging potential. **16**

**Pieropan Soave Calvarino 2008 - 16**

**NB:** Color code 2. Back to the yeasty mineral style; almost Marmite on the nose. Some elegance on the palate, with good acid-fruit, citric character but a bitter twist on the finish, which detracts slightly. **15**

**ME:** Midway between an unctuous late-picked style and a late-picked style of primary fruit. Good, persistent acidity and evolving flavors of spicy vinosity. **16.5**

**FZ:** Pale-golden color, very brilliant. Very elegant, fresh, lively nose, with citrus, candied citrus, dried roses, and aromatic notes completed by a clear, mineral, salty character. Very fresh, full of energy on the palate, with a vibrant, salty, mineral-fresh acidity that gives length to the wine. **16**



**Tenuta Sant'Antonio Fontana Soave 2008 (screwcap) - 16**

**NB:** Color code 2. Pungent aroma. Burgundian style but very good flavor/acidity balance. Burgundian elegance and penetration. Oak aging, presumably, but not obvious in the flavor as such, more in the style. Very fine wine—not particularly Soave but not a million miles removed. **16**

**ME:** A full, late-picked style of Soave; unctuous, but acceptably so, the richness making up for some lack of mineral strength and precision. **15**

**FZ:** Marvelous, intense, lustrous, golden

color; still very young. Outstanding mineral elegance and a very complex, rich bouquet: a perfect mix of peach, apricot, and almond notes, dried mountain herbs and flowers, a hint of honey and spices. A very big, intense wine. Perfect balance on the palate, rich, intense, full-bodied, with masses of fresh fruit, citrus notes, a vibrant acidity, and a creamy consistency. Good length and a fantastic, fresh, lively finish. **17**

**Tamellini Soave 2008 - 16**

**NB:** Color code 3. Light-gold color; unusual. Some oak on the nose, or just vanilla, with layers of flavor and good acidity, suggesting the ability to age well. Classic cru style, elegant, indeed excellent, if just short of outstanding on the basis of the nose. **16.5**

**ME:** Sweet, succulent, yellow fruits, a flick of acidity; gives pleasure. **16.5**

**FZ:** Marvelous, intense, golden color. A very complex and intense bouquet with some aromatic notes: dried roses and white flowers, citrus, almond, honey, peach, and apricot notes. The palate is rich, fat, and harmonious but just a little strange, without the freshness and vibrant acidity of a good Soave. **15**



**Gini Soave Classico 2008 - 15.5**

**NB:** Color code 2. Almost a catty aroma; good acidity and sharp contours—a little too sharp—with feline aromas that don't help the sense of typicality. **13**

**ME:** This is a neat, complete expression of Soave, the precision of the volcanic, mineral flavors of Soave melding with an evolved spiciness that is not overblown. Excellent. **17**

**FZ:** Bright pale-golden color, with good reflections. Elegant, fresh, but ripe nose, with citrus, white flowers, peach, aromatic herbs and a hint of mint. Good integrity and freshness on the palate, with a vibrant, crisp acidity and a good balance of all the elements of the wine. The finish is long, deep, salty, savory, and still very young. **16.5**