



AZIENDA AGRICOLA DAMA DEL ROVERE

Soave Classico 'Bortolo' Vigne Vecchie

From its perch at the top of the world, Dama del Rovere sets itself apart from the Soave masses with high-altitude vineyards, strict attention to yields and vibrant, character-rich white wines that are the benchmarks of quality for the Soave Classico appellation. The Pra family owns and works in one of the highest-altitude cellars in the appellation, some 1,500 feet above sea level. Family-owned, old-vine vineyards, dedicated to local grape varieties Garganega and Durella, also share this wind-swept, refined perch. At this altitude, it's easy to see just how much higher this family sits above the lower-land and lower-quality sea of simple Soave wines. Winemaker Massimo Pra and his brother, Davide, represent the fourth generation of vine growers from their family.

WINERY: Dama del Rovere

WINEMAKER: Massimo Pra

ESTABLISHED: 2003

REGION: ITALY • Veneto • Monforte d'Alpone

APPELLATION: Soave Classico DOC

BLEND: 100% Garganega

VINEYARDS: The 'Bortolo' vineyard, just under two acres of vines, is found at altitude on the slopes of Monte Calvarina, an inactive volcano, in the northern hills of the Soave Classico zone. Facing east/southeast; soils are volcanic, rich in minerals. This mostly pergola-trained plot was planted in 1929 by the winemaker's great-grandfather.

AGE OF VINES: 90+ years

WINEMAKING: Hand-harvested. Destemmed and pressed; fermented on indigenous yeasts in temperature-controlled tanks. Aged in tank and in older French oak barrels on fine lees for eight months, then a further six months in bottle before release.

TASTING IMPRESSIONS: Aromas of preserved lemons, citrus zest, grapefruit rind. Refined, medium-bodied, long.

PAIRING SUGGESTIONS: Salumi or pecorino cheese; clam chowder; rich fish



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