



AZIENDA AGRICOLA DAMA DEL ROVERE

Soave Classico 'Tremenalto'

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: 95% Garganega, 5% Trebbiano

VINEYARDS: Estate vines are located at altitude on the slopes of the Monte Calvarina, an inactive volcano, which makes up the northern hills of the Soave Classico zone. The località (or local area) is called 'Tremenalto.' Vineyards face east/northeast; soils are primarily volcanic, rich in minerals and ideal for the cultivation of native white grape Garganega.

AGE OF VINES: 10 to 70 years

WINEMAKING: Hand-harvested. Destemmed and pressed; fermented on indigenous yeasts in temperature-controlled tanks. Aged in tank on fine lees.

TASTING IMPRESSIONS: Aromas of fresh lemons, citrus zest, grapefruit, white flowers, crushed stones. Refined, tangy and light, with a refreshing note of sea salt on the finish.

PAIRING SUGGESTIONS: As an aperitif; light salads; salumi or pecorino cheese; grilled chicken with herbs



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