



CANTINA FILIPPO FILIPPI

Soave Colli Scaligeri 'Monteseroni'

Filippo Filippi's wines capture in bottle the unadulterated expression of his family's land, special parcels planted to ancient Garganega vines. His home and cantina in Castelcerino sits at the summit of Monte Calprea, an ancient volcano, one of many that make up Soave's highest peaks and its most treasured vineyard soils. It is a secluded spot, with some 40 acres of vineyards surrounded by an equal surface of wild forest, rich in its biodiversity—a cornerstone of Filippi's biodynamic philosophy.

WINERY: Cantina Filippo Filippi

WINEMAKER: Filippo Filippi

ESTABLISHED: 2003 (family growers since 1900s)

REGION: ITALY • Veneto • Soave

APPELLATION: Soave Colli Scaligeri DOC

BLEND: 100% Garganega

VINEYARDS: Estate vines sit at 1,050 feet in altitude, next to an ancient oak forest, and face full south; it is the winery's warmest vineyard site. These older vines are low-yielding and are trained in pergola. Soils are chalky limestone. 'Monteseroni' is also the name of the mountain; in local dialect, it means "the mountain of wild roosters."

AGE OF VINES: 70 to 80 years

WINEMAKING: Hand-harvested. Pressed gently; fermented in temperature-controlled, stainless steel 100L tanks via a "ped de cuve" (indigenous yeasts). Extended lees contact, with some lees stirring in the winter months. Malolactic conversion allowed. Cold settling; unfiltered.

TASTING IMPRESSIONS: Aromas of warm yellow fruit, almonds, baked apple. Grows complexity and intensity with air. Medium-bodied. Quince, fresh apricots, brown spices.

PAIRING SUGGESTIONS: Rich shellfish; coconut-based, mild curries; herbed, grilled chicken



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