

BOGONI



The love affair between the land and the Bogoni Family has lasted for over one hundred years. The great-grandfather, Napoleone Bogoni, bought the first piece of land, called Ponsara, from a local family of nobles in the mid-nineteenth century. He cultivated this piece of land lovingly for years. His passion for the land and for the vines was inherited by his son Giovanni, who moved the cellar to Monteforte. Then came Luigi, Giovanni's eldest son, who went to agricultural college, and who expanded the estate to a size of 20 hectares. One generation later, Carlo, an expert oenologist, equipped the cellar with the ability to turn all the grapes grown into wine. He concentrates solely on the production of outstanding Soave D.O.C. Classico Superiore. His efforts begin in the vineyards, where he works exclusively using organic methods, respecting the environment and the biological equilibrium of nature. His efforts continue in the winery itself, where he relies on the many years of practical experience. In 1993 Carlo began to market the products of greatest prestige in Europe. An old love thus gave rise to the small Bogoni family business. Using the most up-to-date and environment-friendly production systems, and taking care not to upset the biological balance of nature, the business has optimized the production process applied to the vineyards, reaching the high quality typical of its Soave wine. Passionate research and experiments both in the fields and in the cellar are the most characteristic aspects of the work of this family. Carlo's wife Beatrice, who administrates the farm, is delighted to share her husband's passion. The renowned typicity of this wine, together with the care and attention employed in every phase of production make Bogoni's Soave D.O.C. Classico Superiore a classic representative of its appellation.

SOAVE CLASSICO SUPERIORE

"LA PONSARA"

REGION: Veneto

WINEMAKER: Carlo Bogoni

VARIETAL: 100% Garganega

COLOR: Straw yellow

BOUQUET: Intense perfumes of almonds, hazelnuts, elder and white fruit

TASTE: Dried apricots and Kiwi; soft, supple texture punctuated by a balanced acidity and limestone

AGEING: 12 Months in stainless steel

FOOD PAIRING: Hors d'oeuvres, whitefish, shellfish, white meats and soft cheeses

SERVING TEMP: Chilled: 55° F (13° C)

