

# Az. Ag. *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, after his brother Fabio joined the company, 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 these two brothers. 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.

## RECIOTO DI SOAVE

REGION: Veneto  
WINEMAKER: Carlo Bogoni  
GRAPE TYPE: 100% Garganega  
COLOR: Deep golden toward amber  
BOUQUET: Hints of botrytis, apricots, honeycomb, dandelion and dried figs.  
TASTE: Delicate flavors of honey, butterscotch, pear, peach with a light fresh finish, with a tannin undertone.  
BARREL AGEING: 15 months in Allier  
RECOMMENDED DISHES: Parmigiano reggiano, dry fruit cakes  
BOTTLES PRODUCED: 2,500 (500 ml)  
SERVE: Chilled; 55° F (10° C)

