



OVERVIEW

The most famous traditional white wine of Veneto is Soave, a venerable wine from an area not far east of Verona. Writers raved about the wines of Soave a thousand years ago. The primary grape variety of this area is Garganega, which is thought to be among the most ancient of Italy's native varieties. The vineyards were traditionally planted on a large volcanic outcropping that juts out of the plain adjacent to the town of Soave; this area is now designated the Soave Classico subzone of a larger Soave DOC. Soave is one of the main proponents of the movement to promote the unique qualities of wines made on volcanic soils around the world. Current rules require only 70% Garganega in Soave, although traditionalists normally use 100%. As much as 30% Chardonnay or a Verdicchio relative called Trebbiano di Soave can be blended with the Garganega. The standard-model Soave is a still white dry DOC wine; over 4 million cases of this are made every year. About a quarter of production is from the Classico area. For fans of the obscure, there are tiny amounts of sparkling Soave, wine from a subzone called Colli Scaligieri, sweet dessert wine labeled as Recioto di Soave DOCG, and an aged white wine labeled Soave Superiore DOCG.