



CANOSO
dal 1876

Canoso

Since 1876 the authentic interpreter of the Soave's volcanic soul

The story of the Soave wine is rooted in the history of its territory and of its rulers Svevi, called in fact Suaves.

Already in the 6th Century AD, Cassiodorus, minister of King Theodoric, described the wines produced in the Verona's territory as *"extremely agreeable and full-bodied"*, obtained from white grapes and "shining like a milky potion endowed with unflawed purity, young candour and incredible gentleness". In 1816, the first map of the Napoleonic Cadastre registered Soave's vineyards:



Carmela the mascot, with Canoso's associates

in 1931, on the basis of this source and through a royal decree, the first Italian denomination (the future DOC) was established, and the Soave wine became the first Italian wine to be recognized as *"typical and refined"*.

This sapid and elegant wine was born in the Veneto region, East of the city of Verona, in one of the world's territories with the highest viticultural density: *more than 7000 hectares of vineyards*.

The ideal land to produce the most ambitious wines is located in the *"Soave Classico"* territory, known for its harmonious hilly landscape stretching towards the horizon and for the unmistakable volcanic origin of its soil.

Thirty million years ago, the explosion of the *Calvarina volcano*, still evident in the dark colour of the rocky and solid soil, shaped these slopes covered with vineyards.

Here the *"Garganega"* triumphs, an autochthonous vineyard, with a vigorous grapevine offering massive bunches of copper-colored grapes, harvested at the end of September.

Canoso *the story of a family of innovators*

1876 The Canoso wines come to life, when the family's lands, used as vegetable gardens, are transformed into vineyards.

Beginning of the 1900s Thanks to Giuseppe Meneghello Canoso's pioneering spirit, the family starts investing in hilly vineyards, whose cultivation is more complex; this courageous choice has then been rewarded with the *intense volcanic minerality* which distinguishes all the family's wines.

1950s The Canoso's vineyards become the Canoso company, with the construction of a modern wine cellar.

1960s The innovation process goes on through the substitution of the continuous press with a Vaslin state-of-the-art press.

1970s A *sustainable viticulture process* is launched, based on a research on the grapes' quality, the respect of the territory and of its natural diversity, as well as a low yield per hectare strategy.

1990s The quest for quality continues with the removal of the traditional Verona pergola *Garganega* which is replaced by an espalier (average production of 90 quintals per hectare).

2000s The vinification approach evolves, the enological interventions are reduced and the supreme quality of the grapes is further enhanced with the production of the *"natural wine"*.

2010 A significant renovation of the wine cellar's equipment is carried out in order to produce up to 40.000 bottles.

2016 The family grows and the enthusiasm of Giovanni, Giuseppe and Michael adds up to the wine-growing expertise of the brothers Massimo and Primo Canoso in order to promote on the international level the family's itinerary and legacy.

Canoso owns today **7 hectares** of vineyards in the Soave Classico territory, two of which are recognized as "Cru": Boschetti and Cà del Vento.

The company's innovative vision persists with the steady promotion of the wines' minerality, *unique feature of this territory*.

Fonte Soave Classico DOC*



Grapes variety: 100% Garganega

Vine training system: Guyot

Age of vineyards: 30 years

Soil type: basaltic volcanic

Service temperature: 10 °C

VISUAL EXAMINATION:

brilliant and intense yellow yet light and fluid

OLFACTORY EXAMINATION:

good intensity and complexity, with chamomile and field flowers scents which leave room for balsamic notes of elder and lime; fresh and delicate finish note

TASTE ANALYSIS:

dry on the palate, with a fine balance between acidic and soft parts. Good minerality. The remarkable flavor makes the taste long and persistent

FINAL CONSIDERATIONS:

to drink even young, finds its utmost expression after 2/3 years benefiting from refining in the bottle

FOOD PAIRINGS:

great as an aperitif, to be combined with fish starters, vegetable dishes and white meats

**available also 375 ml*

Verso Soave Classico Selezione DOC



Grapes variety: 80% Garganega, 10% Trebbiano di Soave, 10% Manzoni Bianco

Vine training system: Guyot

Age of vineyards: 30 years

Soil type: basaltic volcanic

Service temperature: 10 °C

VISUAL EXAMINATION:

straw yellow with golden reflections. In the glass looks clear and consistent

OLFACTORY EXAMINATION:

intense and complex. The mineral and iodate notes of basaltic soil leave room for intriguing scents of lavender, kiwi and melon

TASTE ANALYSIS:

fresh and precise personality, of great elegance, with a great balance of acidic and soft parts. Base note of bitter notes and almonds that beautifully represent the vine

FINAL CONSIDERATIONS:

prefers refinement in the bottle to enjoy the full expression of the vine

FOOD PAIRINGS:

ideal with fish based courses and soups, to try with shellfish main courses

Oltre

Vino Bianco Veronese IGT



Grapes variety: 50% Manzoni Bianco, 50% Trebbiano Antico di Soave

Vine training system: Guyot

Age of vineyards: 25 years

Soil type: basaltic volcanic

Service temperature: 12 °C

VISUAL EXAMINATION:

brilliant and consistent, intense yellow gold

OLFACTORY EXAMINATION:

great intensity and fragrance, with complex scents of banana, mango and cedar. Base notes of sea pine and sweet resin that complete an excellent quality olfactory spectrum

TASTE ANALYSIS:

enveloping and warm, with a good harmony between soft and fresh notes. Full, good persistent and pleasantly dry aftertaste

FINAL CONSIDERATIONS:

to enjoy immediately. If left aging notes of saffron and licorice will emerge

FOOD PAIRINGS:

superb with pasta dishes such as risotto and white meat courses

Passo Recioto di Soave DOCG



Grapes variety: 100% Garganega

Vine training system: Pergola veronese

Age of vineyards: 45 years

Soil type: basaltic volcanic

Service temperature: 12 °C

VISUAL EXAMINATION:

golden yellow with amber reflections; Dense and consistent

OLFACTORY EXAMINATION:

ample and elegant, with hints of saffron and turmeric ending in arbutus honey. At the base balsamic notes of cardamomo

TASTE ANALYSIS:

firm and enveloping. The soft notes of alcohol and sugar are balanced by the acidic and sapid parts typical of the area, sweet finish but never unpleasant

FINAL CONSIDERATIONS:

to enjoy even young. Aging of 4/5 years will flourish the typical complexities of the recioto

FOOD PAIRINGS:

ideal for pastry products, given the unique characteristics and sap-notes. Definitely to try with soft cheeses and foie gras.

A black and white photograph of a vineyard. In the foreground, rows of grapevines are visible, with a narrow path or clearing running between them. In the background, a large, rounded hill rises, covered in dense vegetation. The sky is clear and light-colored.

Calvarina Volcano

Azienda Vinicola Canoso - Via Roma, 97 - 37032 Monteforte d'Alpone - Verona

Tel. +39 045 6101981 www.canoso.it info@canoso.it

Google maps: Azienda Vinicola Canoso