Gini

Gini Soave Classico 2024 captures the polished, quietly noble side of Garganega, offering a white wine of crystalline freshness, floral lift, and stony finesse from one of Soave's benchmark family estates.

GINI

90 vinous

Soave Classico 2024

Veneto, Italy

Region and Vineyards

Gini farms in Monteforte d'Alpone, in the heart of **Soave Classico**, where the historic hilly zone has long been regarded as the source of the denomination's finer wines. The estate cultivates 35 hectares in sites including Froscà and Contrada Salvarenza, preserving old Garganega vines, some more than a century old. For this bottling, the Soave Classico comes from 16 hectares of vineyards planted around 1950, lying at 100 to 200 metres with south-east exposure.

The setting is crucial to the wine's style. Monteforte's soils combine **volcanic rock and limestone**, a hallmark of top Soave, and are widely associated with brighter acidity, stonier structure, and greater longevity. Garganega performs especially well on these hills, where altitude and cooler soils help preserve freshness while allowing full flavour ripeness. In the context of Soave, Gini stands among the producers most often cited for demonstrating just how serious and expressive the zone can be.

Winemaking

Gini Soave Classico 2024 is made from **100% Garganega**, hand-harvested from hillside vineyards and fermented with indigenous yeasts. Fermentation takes place in stainless steel at 16 to 18°C over roughly 14 days, a temperature range that helps preserve the grape's floral precision and delicate stone-fruit character.

Ageing is deliberately restrained and purity-focused: the wine remains in **stainless steel** for six months, followed by around two months in bottle before release. No oak is used for this cuvée, which keeps the emphasis on freshness, texture, and site transparency rather than overt winemaking signature. That approach is very much in line with classic, quality-minded Soave, where Garganega's natural profile of orchard fruit, white flowers, almond, and mineral length can shine with clarity.

Alcohol :13,00 %

Composition: 100% Garganega

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Tasting Notes

- **Color:** Straw yellow with green-gold highlights, bright and youthful in the glass.
- **Aroma:** Fresh white flowers lead the bouquet, joined by white peach, pear, stone fruit, lemon leaf, and a subtle white-pepper and smoky mineral nuance.
- **Palate:** Dry, light- to medium-bodied, polished and mouthwatering, with crisp orchard fruit, citrus tension, stimulating acidity, and a fine, persistent finish marked by almond, salinity, and mineral freshness.

Did you know?

The Gini family traces its winegrowing roots back to **1570**, making it one of Soave's historic names. The estate is also known for safeguarding old Garganega vines in Monteforte, reinforcing the long-standing link between vine age, hillside terroir, and the quietly age-worthy character of serious Soave.

Wine Pairing Ideas

- **Grilled sea bass:** The wine's bright acidity and saline edge mirror the delicacy of fresh fish while lifting its natural sweetness.
- **Lemon risotto with herbs:** Its citrusy freshness and fine texture echo the dish's creamy brightness without overwhelming it.
- **Roast chicken with thyme:** The wine's white-pepper, floral, and orchard-fruit notes sit beautifully alongside tender white meat and subtle herbal flavours.
- **Tagliatelle with clams:** The mineral backbone and persistent finish make an especially natural match for briny shellfish and olive-oil-based pasta.

90 vinous

Vinous (Antonio Galloni) (VN) : 90 Points (2024)

The 2024 Soave Classico entices with a pretty mix of crushed yellow apples, rosemary and sweet smoke. It reverberates with zesty tension as crisp orchard fruits mingle with sour citrus tones over a core of stimulating acidity. This wine leaves the cheeks puckered and mouth watering for more through the medium-length and crisply refreshing finale.

90 James Suckling

James Suckling (JS) : 90 Points (2024)

A restrained wine with aromas of stone fruit, lemon leaves and white pepper. The attack is forthright, with a light body and a fragrant, crisp and polished finish full of citrus notes. Drink now