

# WESTERN RESERVE WINES CLUB SEPTEMBER 2023

WINE: *Campagnola Le Bine, Vigneti Monte Foscarino,  
Soave Classico DOC 2021*



VARIETALS: *Garganega 70%*

*Trebbiano di Soave 30%*

Viticulture Area: *Verona, Italy*

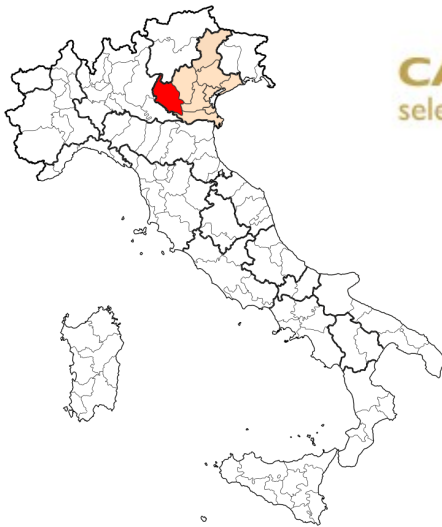
**Bottle Price: \$12.99 Case Price: \$140.29 plus tax**



## INTRODUCTION

Le Bine: Choice of our best Soave Doc Classico, from single vineyards “Foscarino”. Bottled by Giuseppe Campagnola. Marano di Valpolicella, Italy. When the land meets the hands of generations, Campagnola is born: a group, a family that after over 100 years affectionately involves its members. Faces and people who with their precious work make it possible to produce high quality wines for an increasingly attentive and demanding market.

## REGION



Wisely working the grapes, enhancing their different terroirs, with a sustainable environmental approach: these are the essential guidelines of our production philosophy. The Campagnola family estates extend from the Valpolicella Classica to the Bardolino area on the shores of Lake Garda; from the territories of Mortegliano in Friuli-Venezia Giulia to the rolling hills of Bucchianico in Abruzzo.

## PRODUCER

The art of wine making of the Campagnola family has reached its fifth generation: a passion that has been handed down from father to son. The Giuseppe Campagnola winery has its heart in Marano di Valpolicella, where it produces and vinifies the grapes, both from suitable land owned and from historical suppliers, still identified in the 1950s by grandfather Luigi, with a view to continuous improvement of the quality of the grapes. This passion for the art of wine-making goes back to Carlo Campagnola, who was involved at an early age in the wine trade, followed by his wife Caterina Zardini who, after the untimely death of her husband, courageously continued the business and in 1907 won the medal for the best “Vino Recciotto” at the Wine Exhibition in Verona.

The enterprising spirit of Carlo and Caterina was inherited by Giuseppe, one of ten children, who together with his brothers in 1926 acquired the “Antica Osteria ai Portoni Borsari” in Verona where the wines made on the family farm were sold.

In the 1940s, with the outbreak of World War II, he moved with his children Giancarlo and Luigi to the current location in Valgatara, where production and selection of classic Verona wines still continues and develops today. Giuseppe bought most of the vineyards from his brothers and continued his course with the goal of creating high quality products. This was how the current company gradually came into being and when the historic cellar was built, where still today the traditional Valpolicella red wines are aged.

### Tasting Notes:

Light straw color with slight greenish reflections. Soave obtained using the classic technique of cold maceration, which gently brings out the varietal aromas typical of the Garganega. Dry white wine with an intense bouquet. Well-balanced flavor with a characteristic almond aftertaste.

### Food Suggestions:

Serving: ideal as an aperitif and also with seafood dishes. It pairs most interestingly with nettle or wild-asparagus risottos. Serve cool at 8-10 °C.

*Remember We Taste The Bad Ones So you don't have to! CHEERS!!!*

#### **Sources:**

<https://campagnola.com/en/>

<https://en.wikipedia.org/wiki/Valpolicella>

**WESTERN RESERVE WINES**  
**28300 MILES ROAD SUITE B**  
**SOLON, OHIO 44139 (440) 498-9463 (WINE)**  
**WesternReserveWines.com**  
**Info@WesternReserveWines.com**

