



## HEY FRENCH

# You Could Have Made This But You Didn't

BIANCO VENETO IGT

EDIZIONE V

### WINEMAKING

This wine is the most powerful expression of the characteristics of its vineyards, situated in various areas on the Veronese side of Monte Calvarina, in the easternmost part of the Soave appellation. It is a blend of vintages (2020, 2022, 2019, 2018, 2024, 2015) selected for their expressiveness and elegance. Up until 2019, each vintage was vinified separately; subsequently, co-fermentation was experimented with. Following alcoholic fermentation, part of the wine undergoes malolactic fermentation. Thereafter, all the different vintages remain on the lees for 3-4 months. The process continues with ageing in wood: in first-use barriques and tonneaux with medium or light toasting for approximately 6-8 months. The wine is then transferred to steel tanks for further ageing. Finally, the vintages are blended into the final blend and the wine is bottled. Thanks to the blend of different vintages and a nutrient-rich soil, this white wine has remarkable ageing potential.

### TASTING NOTES

A bouquet of fresh exotic fruit harmonises with notes of chamomile and sage on the nose. Rose buds herald the great freshness on the palate. The precision of the nose introduces a complex palate, with the typical almond notes of Garganega and the herbaceous notes of Sauvignon Blanc. The volcanic minerality of the wine invites a second full sip.

### HARVEST 2020

The 2020 vintage began with a mild winter and little rainfall, but then changed in the spring, especially in April and May. The summer months were ideal, with no extreme temperatures and perfect rainfall.

### HARVEST 2022

An extremely dry year from winter until harvest time. Temperatures were above average from mid-May onwards. A few passing storms gave the soil some respite, especially where the more calcareous soils are unable to retain water. In the high hills, however, the effects of the drought were less severe, thanks to the water retained by the clayey soils.

### HARVEST 2019

2019 was a fairly rainy year. Spring was quite varied, with a warm, dry March and a cold, rainy April and May. The very hot summer also saw two significant heatwaves at the end of June and the end of July. During the heatwave at the end of June, numerous heat records were set, with peaks of 38°C. Despite this, the abundant rainfall in spring provided the soil with sufficient water to withstand a hot, dry June.

### HARVEST 2018

The 2018 vintage was characterised by a cold spring in the first two decades of March, followed by a surge in the third decade of April, reaching values that were overall higher than the seasonal averages. The summer of 2018 began relatively cool and rainy, with highly unstable weather conditions throughout the Valpolicella area. However, the season was warmer than the average for previous years recorded in August. September finally brought thunderstorms with frequent and heavy rainfall.





#### HARVEST 2024

This vintage required a great deal of work in the vineyard: constant spring rains made it difficult to control plant diseases. From mid-May onwards, temperatures were slightly above average, allowing for optimal vegetative recovery. The good water availability accumulated during the winter and early spring meant that the high temperatures did not cause water stress, creating the conditions for a vintage characterised by freshness and minerality, especially in the high volcanic hills.

#### HARVEST 2015

2015 was characterised by extreme weather conditions (temperatures, solar radiation) that put the vines under stress. The winter and the following months were marked by high temperatures. Above-average rainfall was recorded in the early months of the year, followed by a severe shortage in April. The following months, particularly July, also remained below average.

Hey French is one of the few Italian multi-vintage still wine projects. It was conceived with the aim of highlighting the potential of the volcanic hills of Monte Calvarina in the classic Soave region, at an altitude of around 500 metres above sea level. The wine's name is both a provocation and a tribute to the Champagne blending technique, which inspired the project. The vineyard, covering approximately 4.5 hectares in Monte Calvarina, is situated on a hill of basaltic-volcanic origin with extensive limestone outcrops: a terroir that favours the production of wines with great minerality. The altitude ensures cool, breezy summers with significant daily temperature variations, which promote the optimal accumulation of noble compounds in the grapes.



#### Geographic Area

Monte Calvarina,  
Soave Area

#### Alcohol by Volume

13,5%

#### Grapes/Blend

Garganega 80%  
Pinot Blanc 10%  
Sauvignon Blanc 10%

#### PH

3,15

#### Total acidity

5.75 g/l

#### Residual sugar

1,85 g/l

#### Premi

##### Edizione IV

Decanter - **92 punti**

Wow! The Italian Wine Competition 2024 - **Gold Medal**

DoctorWine 2026 - **94 punti**

Gambero Rosso - **92 punti**

Vinous - **91 punti**

Jancis Robinson - **16,5 punti**

James Suckling - **92 punti**

##### Edizione III

Wine Enthusiast - **93 punti + Cellar Selection**

James Suckling - **92 punti**

Wow! The Italian Wine Competition 2023 - **Miglior bianco,**

**Miglior Veneto Igt, Oro WOW!**

Luca Maroni\_Annuario Migliori Vini Italiani 2024 - **94 punti**

Doctor Wine 2024 - **91 punti**

Falstaff Wein Guide Italien 2024 - **92 punti**

Jancis Robinson - **17 punti**