



HEY FRENCH YOU COULD HAVE MADE THIS BUT YOU DIDN'T

VENETO IGT

EDIZIONE IV

HEY FRENCH

Hey French is one of the few Italian projects producing multi-vintage still wine. It was created with the desire to highlight the potentiality of the volcanic hills of Monte Calvarina in the classic Soave area, at about 500 metres above sea level. The name of the wine is both a provocation and a tribute to the Champagne blending technique, which inspired the project. The Monte Calvarina vineyard is located on a hill of basaltic-eruptive origin with large limestone outcrops: a territory that favours the production of wines with great minerality. The altitude favours cool, breezy summers with good temperature variations, which promote the optimal accumulation of noble substances in the grapes.

WINEMAKING

This wine is the most powerful expression of the characteristics of its vineyards of origin, on the Veronese side of Monte Calvarina, in the easternmost part of the Soave appellation. A blend of vintages (2019-2016-2021-2020-2018-2017-2013) selected for their expressiveness and elegance. Each vintage was vinified separately at the origin. Until 2019, the three different varieties were also vinified separately; subsequently, for stylistic reasons and to obtain a more integrated wine, it was decided to proceed with the co-fermentation technique. After alcoholic fermentation, 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 about 8 months. The wine is then placed in steel tanks for further ageing. Finally, the vintages are blended together and the wine is bottled. Thanks to the blend of different vintages and nutrient-rich soil, this white wine has remarkable ageing potential.

TASTING NOTES

As in previous editions, the blend of different vintages gives the product great complexity. On the nose, distinct notes of chamomile, tropical fruits, white flowers and lavender. Gradually roasted notes reminiscent of dried fruit and white pepper make their way in balance with the aromas of tropical fruit and white flowers. The palate reveals great body and structure, with a mineral structure that invites a second sip.

HARVEST 2019

2019 was a fairly rainy year. The spring was very different with a hot dry March and a cold and rainy two months of April and May. The very hot summer also had two significant heat waves in late June and late July. During the heat wave at the end of June, numerous heat records were recorded, with peaks of 38°C. Nevertheless, the abundant spring rains provided the soils with a good supply of water to withstand a hot June with no precipitation.

HARVEST 2016

A vintage characterised by heavy rainfall and a non-exuberant production, with grapes reaching the average of recent years in terms of sugar and acidity, but with excellent qualitative characteristics.





HARVEST 2021

Spring was very cool and rainy: this slowed down the first phenological phases of the vine and provided an important water supply. The drought that affected much of Italy did not create problems in the Soave area. The summer period saw non-torrential rains alternating with hot periods, which favoured full ripening of the grapes, which never suffered from the lack of water. The vintage was therefore of excellent quality, albeit slightly inferior in quantity.

HARVEST 2020

The year 2020 began with a mild winter with little rainfall and then changed in the spring, especially in April and May. The summer months were optimal with no extreme temperatures and a perfect water supply

HARVEST 2018

This was a year with important implications in the Soave area: slightly above average temperatures and tropical weather phenomena, with heavy and abundant rainfall alternating with warm and sunny, albeit windy, days, accelerated the phenological phases. Germination, flowering, cluster closure and veraison benefited from this particular seasonal trend, which led to a few days early harvest for all varieties, particularly Garganega. The 2018 harvest, despite the particular and complex climatic conditions, proved particularly favourable and expressive especially for the vineyards at higher altitudes, where the effects of the hot days were less intense.

HARVEST 2017

This vintage can be described as one of the most complex in the last 30 years. The low rainfall (even in winter) and high temperatures during the summer greatly influenced the 2017 season, giving the wine a strong personality and precise style.

HARVEST 2013

The seasonal trend was characterised by a dry, very cold and prolonged winter, which was followed by a cool and very wet spring, with temperatures just below average. The abnormally warm weather at the end of March generated an early sprouting, which fortunately was not followed by spring frost. April saw the start of an important rainy phase, which was useful in mitigating the soil's water deficit. June, July and August were characterised by almost non-existent rainfall, which helped maintain an excellent phytosanitary state in the Soave vineyards. The rains in September favoured the development of the bunches, which appeared healthy and in good size, while the considerable temperature swings between day and night played to the advantage of the white wines, which were in any case characterised by very fruity notes.

GRAPES/BLEND

Garganega
Pinot Blanc
Sauvignon Blanc

ALCOHOL BY VOLUME

13 %

RESIDUAL SUGAR

1.5 g/l

PH



Awards

Edizione IV

James Suckling - 92 points

Decanter – 92 points

Wow! The Italian Wine Competition 2024 – Medaglia d'Oro

Luca Maroni Annuario Migliori Vini Italiani 2025 – 94 punti

Jancis Robinson - 16,5 points

The Wine Hunter Award 2025 - Medaglia d'oro



3.16

TOTAL ACIDITY

5.63 g/l

Edizione III

Wine Enthusiast – 93 points + Cellar Selection

James Suckling – 92 points

Wow! The Italian Wine Competition 2023 – Miglior

Bianco Veneto Igt, Medaglia d'Oro

Luca Maroni_Annuario Migliori Vini Italiani 2024 – 94
punti

Doctor Wine 2024 – 91 punti

Falstaff Wein Guide Italien 2024 – 92 punti