



**Appellation:** SOAVE CLASSICO DOC  
**Zone:** Costeggiola - Soave (province of Verona)  
**Cru:** Le Bine  
**Vineyard extension (hectares):** 3  
**Blend:** 100% Garganega  
**Vineyard age (year of planting):** Garganega 1970  
**Soil Type:** Calcareous of medium texture  
**Exposure:** South  
**Altitude:** n/a  
**Colour:** Intense straw yellow  
**Nose:** Intense, good persistence, flowery  
**Flavour:** Intense, fresh, velvety, tasty, pleasant almond note on the finish  
**Serving temperature (°C):** 10-12°  
**Match with:** Rice and pasta dishes with truffle, mushroom and onion soup, escargot with herbs, grilled fish  
**Average no. bottles/year:** 20,000  
**Alcohol %:** n/a  
**Grape yield per hectare tons:** 9  
**Notes:** The name of Soave Classico Le Bine changed, starting from this vintage, into Soave Classico Le Bine De Costiola (Costiola being the name in Venetian dialect of Costeggiola, the area where the estate is located).  
**Vinification and ageing:** Soft pressing the grapes, cold decanting of the must, fermentation and maturation in stainless steel vats for 5-6 months. Finishing in the bottle for 6 months.



The members of the Tamellini family have been vigneroni for three generations. The estate is managed by the two brothers Gaetano and Pio who make wonderful Soave DOC and Soave Classico DOC from 26 hectares of Garganega. This grape variety finds its natural habitat on these hills due to the composition of the soil, the excellent exposure and the mild climate. The practices in the vineyards are strictly environment friendly: integrated insect and disease control is followed. Copper and sulphur base products are utilised in prevalence. No fertilizers are used. Natural cover crops (grass cover) are left on the aisles between the rows of vines. The soil is not tilled and the turf is left in place. The use of insecticides is substituted by the “sexual confusion” practice. The cellar was built in 1998 and all the wines are vinified and matured in steel.