



**Appellation:** SOAVE DOC

**Zone:** Costeggiola - Soave (province of Verona)

**Cru:** n/a

**Vineyard extension (hectares):** 20

**Blend:** 100% Garganega

**Vineyard age (year of planting):** Garganega 1960,1986

**Soil Type:** Calcarous of medium texture

**Exposure:** South

**Altitude:** n/a

**Colour:** Straw yellow

**Nose:** Intense, fragrant, flowery and fruity,

**Flavour:** Fine, intense, fresh, slightly tasty, almond note in the finish

**Serving temperature (°C):** 10-12

**Match with:** Serve as an aperitif, delicate pasta dishes, pizza margherita with mozzarella di bufala and basil

**Average no. bottles/year:** 200,000

**Alcohol %:** n/a

**Grape yield per hectare tons:** 9

**Notes:** The clusters are harvested in bins, during harvest grapes are picked at three different times at least depending on ripeness.

**Vinification and ageing:** Soft pressing, the must is refrigerated at 5°C in order to decant it, fermentation and maturing in stainless steel vats for 4-5 months, 1 month minimum of finishing in the bottle

**Awards:** n/a



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.