



Appellation: SPUMANTE VSQ

Zone: Costeggiola - Soave (province of Verona)

Cru: n/a

Vineyard extension (hectares): 2.5

Blend: 100% Garganega

Vineyard age (year of planting): Garganega 1980

Soil Type: Calcarous of medium texture

Exposure: South

Altitude: n/a

Colour: n/a

Nose: n/a

Flavour: n/a

Serving temperature (°C): 10-12

Match with: n/a

Average no. bottles/year: 25,000

Alcohol %: 12

Grape yield per hectare tons: 0

Notes: Residual sugar: 4.5 grams/litre; pressure in the bottle 7 bar

Vinification and ageing: pressing of whole clusters, vinification in steel. Sparkling wine production process: traditional method.

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.