



TAMELLINI

*Soave DOC*

Veneto

### Soave DOC

**Area of production:** Soave

**Vineyard extension:** 30 hectares

**Blend:** 100% Garganega

**Type of soil:** medium textured and calcareous

**Exposure:** south

**Vinification and ageing process:** The clusters are selected in the vineyard and collected in bins by hand. The press is done without destemming and with soft crushing to maintain the original rich aromas and taste. The must is cooled at 5 degrees Celsius; then the must is fermented with temperature control at 15 degrees Celsius; after fermentation the wine rests for 3-4 months before being bottled.

**Colour, Nose, Flavour:** straw yellow colour, intense, fragrant and floral nose, intense and velvety flavour with a note of almonds.

**Food matches:** As an aperitif, pizza margherita with mozzarella di bufala and basil. Fresh water fish. Delicate pasta and rice dishes. Suggested serving temperature: 10-12 degrees Celsius

**Number of bottles:** 250,000

#### *Recent awards*

#### **Jancis Robinson**

Vintage 2018 17

#### **James Suckling**

Vintage 2018 92/100

Vintage 2020 91/100



#### *Estate History*

The members of the Tamellini family have been vignerons 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. Gaetano and Pio now also make a delicious Spumante Metodo Classico (100% Garganega and made with the traditional method).