

# TAMELLINI SOAVE



100% Garganega. Straw yellow color. Intense, fragrant and floral nose with aromas of peach, almonds and delicate spices. Velvety flavors echo the aromas with fresh minerality. Elegant and balanced. Textural and silky with lingering citrus acidity and almond nuances. Great as an aperitif or with margherita pizza, fresh water fish, delicate pasta and rice dishes.

From Soave, Veneto, Italy. The vineyard has excellent exposure and a mild climate. The soils are calcareous, with abundant pebbles. The vines are more than 50 years old. Harvest is done in several approaches, as the grapes ripen. 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 to 41 degrees Fahrenheit; then the must is fermented with temperature control. Aged 4-5 months in steel vats and at least an additional month in bottle.

The Tamellini family has been cultivating vineyards for four generations, but it wasn't until 1998 when brothers Gaetano and Pio Francesco Tamellini founded their own winery. Aspiring to excellence, they wanted to create something different and noble. Their vineyards have a total area of 75 acres, on which vines of the Garganega variety were planted in 1960 and 1986. Gaetano manages the care and production of the vineyards and Pio Francesco, with the assistance of Paolo Caciorgna (one of Italy's most accomplished white winemakers) does the work in the cellar. They are one of only two-dozen, estate-bottled growers and producers of authentic Soave, and they produce Soave as it was done at its very origins. They are strictly focused on preserving the environment: following integrated methods of fighting insects and diseases, and plant grass in the aisles between the rows of vines. The garganega, Soave's indigenous vine, and the non-use of barriques or large barrels has characterized the particularity of their wine right from the start. Gaetano and Pio Francesco have earned Tamellini an international reputation for producing high-quality estate Soave DOC, that is among the most recognized and expressive of this appellation.

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## *Tasting Note:*

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## *Shelf Talker:*



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