

TAMELLINI SPUMANTE MILLESIMATO EXTRA BRUT METODO CLASSICO



100% Garganega. Pale yellow color lit by golden hues. Fine-grained bubbles form small, persistent chains. Typical aromas of apple and peach with notes of bread, acacia, jasmine flowers and a hint of almond. Delicate acidity and minerality and a silky bubble, in which emerge citrus explosions and exotic memories. A perfect Aperitivo. Pair with Margherita pizza with buffalo mozzarella and basil, freshwater fish and delicate first courses.

From Soave, Veneto, Italy. Traditional method. The vineyard has excellent southern exposure and a mild climate. The soils are calcareous, with abundant pebbles. 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 tirage is made in June and the wine is then left fermenting again for at least 5 years in the 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.

AN EASTERLY WINE SELECTION • BELFAST, ME

Tasting Note:

TAMELLINI SPUMANTE MILLESIMATO EXTRA BRUT METODO CLASSICO

100% Garganega. Fine-grained bubbles form small, persistent chains; aromas of apple, peach, bread, acacia, jasmine flowers & almond; delicate acidity, minerality & a silky bubble; citrus explosions & exotic memories.

Shelf Talker:

TAMELLINI SPUMANTE MILLESIMATO METODO CLASSICO



100% Garganega. Pale yellow color lit by golden hues. Fine-grained bubbles form small, persistent chains. Typical aromas of apple & peach with notes of bread, acacia, jasmine flowers & a hint of almond. Delicate acidity & minerality & a silky bubble, in which emerge citrus explosions & exotic memories. A perfect Aperitivo. Pair with Margherita pizza with buffalo mozzarella & basil, freshwater fish & delicate first courses.

AN EASTERLY WINE SELECTION