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Massifiti IGT

The Tessari family, deeply rooted in the area of Soave and in traditional Soave wine production, began its own winery in 1982, high in the Fittà hills overlooking the heart of the Soave Classico appellation, facing Monteforte d'Alpone. Giovanni and Rossetta labeled the range Suavia “as a tribute to the tradition and culture of their terroir.” Today, the winery is run by their four daughters - Arianna, Meri, Valentina (enologist) and Alessandra, all extremely passionate about their work and the land. Suavia has since become one of the appellation’s benchmark wineries for an array of reasons, from its very old, select rootstock (many vines are 70 years old!) to its unique local terroir and microclimate (high altitudes, diurnal temperature changes) to the exclusive and dedicated use of only native grapes - Garganega and Trebbiano di Soave grapes, and all the way to the volcanic soil, which lends mineral and flinty notes to the wine. But mostly for the quality and highly aromatic wines, full of character. Suavia’s vineyards extend 12 hectares (nearly 30 acres), located in the districts of Fittà, Carbonare, Castellaro and Tremenalto. Made from 100% Trebbiano di Soave. The wine ages in stainless steel for twelve months and then in bottle for twelve more. Brilliant straw yellow in color; the nose shows appealing notes of yellow peach, kiwi and lilies of the valley together with a crystalline minerality that calls to mind the unique aroma of spring rain on volcanic rock. The palate shows crisp, clean, crystal-clear flavors and freshness combined with a surprisingly creamy texture, distinctive elegance, structure and persistence.

Wine exported to: Korea

Most recent awards



Winemaking and Aging

Grape Varieties:	100% Trebbiano di Soave
Fermentation container:	Steel vats
Length of alcoholic fermentation:	30 days
Type of yeast:	Indigenous
Fermentation temperature:	15 °C (59 °F)
Maceration technique:	None
Malolactic fermentation:	No
Fining agent:	Bentonite
Aging containers:	Steel vats
Aging before bottling:	12 months
Aging in bottle:	12 months
Closure:	Natural cork



Vineyard

Vineyard name:	Massifitti
Vineyard location:	Soave Classico
Vineyard size:	4 hectares (10 acres)

Soil composition:	Volcanic
Vine training:	Guyot
Altitude:	300 meters (984 feet) above sea level
Yield:	50 q/ha
Exposure:	South - eastern
Age of vines:	13 years
Time of harvest:	Early September
First vintage of this wine:	2008
Total yearly production (in bottles):	3,000 bottles



Tasting Notes and Food Pairings

Tasting notes:	Brilliant straw yellow in color; the bouquet shows appealing notes of yellow peach, kiwi and lilies of the valley together with a crystalline minerality that calls to mind the unique aroma of spring rain on volcanic rock. The palate is crisp and clean.
Serving temperature:	Best at 10-12 °C (50-53.6 °F).
Aging potential:	8-10 years
Alcohol:	Alc. 12.5% by vol.; total acidity 6.30 g/l; pH 3.28; dry extract 22 g/l
Winemaker:	Valentina Tessari