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Soave Classico DOC

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% Garganega grown in Fitta, Castellaro and Tremenalto. The vineyards feature dark volcanic soil in Fitta and Temenalto and gravelly basalt in Castellaro, with very steep inclines. After harvest in late September, fermentation takes place. The wine then ages in stainless steel on its lees for five months. Straw yellow with green reflections and a fragrant nose with notes of apples, pear and white flowers with lovely citrus and mineral notes confirmed on a creamy, juicy palate sustained by excellent backbone and freshness and closing on a flavorful, satisfying finish.

Wine exported to: Korea

Most recent awards



Winemaking and Aging

Grape Varieties:	100% Garganega
Fermentation container:	Steel vats
Length of alcoholic fermentation:	20 days
Type of yeast:	Selected in the Soave area
Fermentation temperature:	15 °C (59 °F)
Maceration technique:	None
Malolactic fermentation:	No
Fining agent:	Bentonite
Aging containers:	Steel vats
Aging before bottling:	5 months
Aging in bottle:	1 month
Closure:	Screwcap



Vineyard

Vineyard location:	Soave Classico
Soil composition:	Volcanic
Vine training:	Pergola veronese

Altitude:	300 meters (984 feet) above sea level
Yield:	90 q/ha
Exposure:	Various
Age of vines:	40 years
Time of harvest:	Mid-September
First vintage of this wine:	1983
Total yearly production (in bottles):	60,000 bottles



Tasting Notes and Food Pairings

Tasting notes:	Straw yellow with golden hues, the bouquet is fragrant with citrus fruit (tangerines and grapefruit) and almond blossoms, on a foundation of firm minerality; the nose is confirmed on a palate of exuberant freshness and juiciness, with lovely mineral notes.
Serving temperature:	Best at 10-12 °C (50-53.6 °F).
Aging potential:	5 years
Alcohol:	Alc. cont. 12.80% by vol.; total acidity 5.50 grams per liter; pH 3.40; reduced extract 21 g/l.
Winemaker:	Valentina Tessari