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Soave Classico Le Rive 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. The wine ages in oak for eighteen months and then in bottle. Deep yellow with golden reflections; intense bouquet of tropical fruit (pineapple and grapefruit), candied citrus and sweet spices like ginger and cardamom; unmistakable mineral notes, fresh and elegant. Extraordinary finesse and depth on the palate, very persistent, with a flavorful, mineral finish.

Wine exported to: Korea

Most recent awards



Winemaking and Aging

Grape Varieties:	100% Garganega
Fermentation container:	Big barrels
Length of alcoholic fermentation:	2 months
Type of yeast:	Selected in the Soave area
Fermentation temperature:	16-18 °C (60.8-64.4 °F)
Maceration technique:	None
Malolactic fermentation:	Yes
Fining agent:	Bentonite
Aging containers:	Big barrels, steel vats
Container size:	25 hl
Container age:	4 years
Type of oak:	French oak
Aging before bottling:	18 months
Aging in bottle:	6 months
Closure:	Natural cork



Vineyard

Vineyard name:	Rive
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Vineyard location:	Soave Classico
Vineyard size:	2 ha
Soil composition:	Volcanic
Vine training:	Pergola veronese
Altitude:	300 meters (984 feet) above sea level
Yield:	80 q/ha
Exposure:	south
Age of vines:	75-80 years
Time of harvest:	Late October
First vintage of this wine:	1992
Total yearly production (in bottles):	7,000 bottles



Tasting Notes and Food Pairings

Tasting notes:	Intense, luminous gold color preludes a fascinating bouquet, fresh aromas of exotic fruit, sweet apricot nuances, black cherry, candied orange rinds, dates, vanilla and mineral notes; exquisitely intense on the palate, with full body, lush flavors, silky texture
Serving temperature:	Best served at 13-14 °C (55.4-57.2 °F)
Aging potential:	10 + years
Alcohol:	Alc. cont. 13.70% by vol.; total acidity 6.50 grams per liter; pH 3.40; dry extract 22.5 grams per liter.
Winemaker:	Valentina Tessari