

SUAVIA



PRODUCER PROFILE

Estate owned by: Valentina, Meri and
Alessandra Tessari
Winemaker: Valentina Tessari
Total acreage under vine: 30
Estate founded: 1982
Winery production: 130,000 Bottles
Region: Veneto
Country: Italy

Suavia Soave Classico 2022

WINE DESCRIPTION

Suavia Soave Classico is composed of 100% Garganega grapes harvested from the Tessari family's 12 hectare estate located in the historic heart of the Soave appellation. Suavia's Soave Classico is vinified only in stainless steel tanks with several months' lees contact before bottling. The resulting wine has a clarity of expression and regional typicity that speaks to the Tessari family's philosophy of careful selection, low yields and incredible attention to detail in the winemaking process.

TASTING NOTES

Suavia Soave Classico appears bright and lemon-yellow. Fresh aromas of apple, pear and almond balance clean minerality and a hint of fresh herb. Crisp and refreshing on the palate, the flavors and aromas build toward a harmonious and lingering finish.

FOOD PAIRING

Ideal as an aperitif, Suavia Soave Classico matches well with a wide array of dishes, from hors d'oeuvres and fresh fish to white meats and young cheeses. It is equally well-suited to summer nights in the back yard with friends or family.

VINEYARD & PRODUCTION INFO

Vineyard name:	Multiple Vineyard Sites
Vineyard size:	30
Soil composition:	Calcareous and Volcanic
Training method:	Pergola/Arbor-trained
Elevation:	984 feet
Vines/acre:	3500
Yield/acre:	4 tons
Exposure:	Various
Year vineyard planted:	1960
Harvest time:	september-October
First vintage of this wine:	1983
Bottles produced of this wine:	130,000

WINEMAKING & AGING

Varietal composition:	100% Garganega
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	12 days
Fermentation temperature:	63 °F
Maceration technique:	Cold Soak Maceration
Malolactic fermentation:	Yes
Type of aging container:	Stainless steel tanks
Length of aging before bottling:	6 months
Total SO ₂ :	73 mg/L

ANALYTICAL DATA

Alcohol:	12.3%
pH level:	3.18
Residual sugar:	3.5 g/L
Acidity:	5.75 g/L
Dry extract:	23.7 g/L