

# SUAVIA



## PRODUCER PROFILE

Estate owned by: Valentina, Meri and  
Alessandra Tessari  
Winemaker: Valentina Tessari  
Total acreage under vine: 30  
Estate founded: 1982  
Winery production: 4,000 Bottles  
Region: Veneto  
Country: Italy

## Suavia Acinatium 2012

### WINE DESCRIPTION

Recioto di Soave is the most historical wine produced in the area. In Roman/Medieval times it was called "Acinatium", a Latin word which means "made with grape berries" because it was produced using only the best and ripest single berries of Garganega: an extremely careful and precise selection which is consistent with the Tessari philosophy of meticulous selection. This wine is the traditional wine of family gatherings and the most special of occasions.

### TASTING NOTES

This wine is a brilliant saffron yellow with a beautiful nose of apricot, pineapple and grapefruit. Hints of eucalyptus, honey and sweet almonds mixed with harmonious mineral notes finish with an elegant and enveloping sweetness and long persistence.

### FOOD PAIRING

Excellent as meditation wine. Can accompany blue cheese, salty or spicy foods and fatty meats. Excellent with all sweets and pastries, cream desserts and delicious with cheese and nut desserts.

### VINEYARD & PRODUCTION INFO

Production area/appellation:	Recioto di Soave Classico DOCG
Vineyard name:	Multiple Vineyard Sites
Soil composition:	Volcanic
Training method:	Pergola/Arbor-trained
Elevation:	853 feet
Vines/acre:	1400
Exposure:	Various
Year vineyard planted:	1960
Harvest time:	September
First vintage of this wine:	1983
Bottles produced of this wine:	4,000

### WINEMAKING & AGING

Varietal composition:	100% Garganega
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	3 days days
Fermentation temperature:	50 °F
Maceration technique:	Battonage
Type of aging container:	Barriques
Type of oak:	French
Length of aging before bottling:	36
Length of bottle aging:	24