

SUAVIA



PRODUCER PROFILE

Estate owned by: Valentina, Meri and
Alessandra Tessari
Winemaker: Valentina Tessari
Total acreage under vine: 30
Estate founded: 1982
Winery production: 120,000 Bottles
Region: Veneto
Country: Italy

Suavia Massifitti 2015

WINE DESCRIPTION

Fittà is the name of the ancient village where Suavia is based. It derives from the Latin word, "fictus," meaning, "driven-in," which refers to the masses of columnar basalt that are naturally found in the area and appear to have been driven into the ground. The name, *Massifitti*, translates roughly as, "embedded masses" and pays tribute to this aspect of the local area. Made from 100% Trebbiano di Soave, Massifitti is fermented in stainless steel tanks following a 24-hour cold soak maceration. It is then refined for another six months in tank.

TASTING NOTES

Clear and brilliant in appearance, Massifitti displays intense aromas of stone fruit, white flower blossom, and mineral. On the palate the texture is creamy and the wine showcases defined minerality and vibrant acidity. All of these characteristics culminate in a long and focused finish.

FOOD PAIRING

While ideal as an aperitif, Massifitti pairs nicely with vegetable antipasti like grilled peppers and eggplant as well as fish-based main courses. Also excellent with raw shellfish or sashimi.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Veronese IGT
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:	2 tons
Exposure:	Various
Year vineyard planted:	2006-2008
Harvest time:	september-October
First vintage of this wine:	2008
Bottles produced of this wine:	120,000

WINEMAKING & AGING

Varietal composition:	100% Trebbiano
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

ANALYTICAL DATA

Alcohol:	12.5%
pH level:	3.3
Acidity:	6.3 g/L
Dry extract:	22 g/L