

Suavia

Italy - Veneto - Fittà di Soave (VR)



SUAVIA

Ownership/Founders Tessari Family
Start of Activity 1982
Vitiviniculture Traditional / Certified Organic
Hectares 30
Bottles produced 200.000

LE RIVE IGT VERONESE

100% Garganega

Production area: Veneto, Soave

Terrain: origine vulcanica a tessitura argilloso-limosa

Harvest: manual

Vinification: Soft pressing of whole grapes, alcoholic fermentation in barrels for 30% and the remaining 70% in steel for 20 days at controlled temperature; spontaneous malolactic fermentation in barrels

Refinement: In barrique and steel for 15 months in contact with its lees without any racking. Then blended in steel tank with the remaining wine for an additional 15 months, 12 months in bottle

Color: deep yellow with golden highlights

Fragrance: Tropical fruit, candied citrus, and spices combined with smoky notes of vanilla tobacco and incense

Flavor: dense and elegant unmistakable minerality that gives momentum and freshness. Savory finish with great persistence

Alcoholic Grade: 13.8% vol



The Tessari family, that has been living and growing grapes since 1800 in Fittà, a hilly small village located in the north face of Soave, named his family business “Suavia”, the Latin form of the town name. In 1982, Giovanni Tessari and his wife Rosetta, aware of the great potential of their land, decided to start a business where made their own wine. Today, Meri, Valentina and Alessandra run the winery. Their story is typical of a family dedicated completely to the vines, always in contact with the nature and never losing sight of their own origins. Only the two grape varieties that are natural to Soave are grown on the 15 hectares: Garganega and Trebbiano di Soave. These two white varieties are the undisputed lords of the manor, and the vines, which were planted by the paternal grandfather of the girls, are now more than seventy years old. The winery, modern and efficient, was designed to produce white wine only, using a rustic style that is perfect for the environment and the surrounding landscape, and it was designed to use the force of gravity, reducing the movement of must and wine. With this exceptional environment, and an exceptional family, Suavia and his Soave are the most important interpreters of Veneto oenology.