

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

OPERA SEMPLICE CLASSIC METHOD

100% Trebbiano di Soave

Production area: Veneto, Soave

Terrain: di origine vulcanica

Harvest: manual

Vinification: Soft pressing of whole grapes without the addition of sulfites, alcoholic fermentation in steel by natural yeasts for 15 days at a controlled temperature

Refinement: Bottled on the lees for 24 months

Color: giallo paglierino tenue con riflessi verdi, perlage sottile e continuo

Fragrance: Hints of sulfur and roasted nuts accompanied by fresh notes of pear and apple

Flavor: Great sharpness and freshness. The acidity is sharp. Savory and dry, with an extremely clean finish

Alcoholic Grade: 12,5% 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.