

Suavia

Italy - Veneto - Fittà di Soave (VR)



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

SUAVIA

Ownership/Founders Tessari Family

Start of Activity 1982

Vitiviniculture Traditional / Certified Organic

Hectares 30

Bottles produced 200.000



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 two native Soave varieties are cultivated on the 30 hectares of vineyards: Garganega and Trebbiano di Soave, two white grapes that are the undisputed masters of this place, with vines planted by paternal grandparents that are now over 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.