CUZZIOLGRANDIVINI

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

SOAVE CLASSICO TREMENALTO

100% Garganega

Production area: Tremenalto mountain wall
Terrain: vulcanico, antico e intatto, color rosso scarlatto
Harvest: manual
Vinification: 14 days in stainless steel tanks at 15-18°C
Refinement: 12 months in contact with fine lees in steel tanks, then 24 months in the bottle
Color: bright straw yellow
Fragrance: warm and chalky, the quince jam is combined with orange blossom and candied fruit
Flavor: ample and round, driven by an undercurrent of savouriness and freshness
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 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.