

## **TAMELLINI**

\$29.93\*

\* Suggested retail price



## Soave 2022

	Product code	530959
à di di	Format	12x750ml
	Listing type	Speculative
Lo	Status	Available
	Type of product	Still wine
	Country	Italy
Ø	Regulated designation	Denominazione di origine controllata
		(DOC)
9	Region	Veneto
	Appellation	Soave
100	Varietal(s)	Garganega 100 %
<b>3</b>	Colour	White
۵	Sugar	Dry
	Closure type	Cork



The family have been cultivating vineyards for generations, passing down their knowledge and passion from one generation to the next. In 1998, brothers Gaetano and Pio Francesco decided to take their family's legacy to the next level by starting their own winery. They were determined to create something truly special, a one-of-a-kind Soave that would set them apart. They own 38 ha of vineyards, 7 ha in Soave Classico and 31ha in Soave DOC.

## **TASTING NOTES**

Straw yellow colour, fragrant and floral nose. Intense and velvety flavour with a hint of almonds. Great with pasta and rice dishes with black truffle, mushroom and onion soup, grilled fish, escargot with herbs, and vegetable flan.

## **PRODUCTION NOTES**

The clusters are selected in the vineyard and collected in bins by hand. The press is done without destemming and with soft crushing to maintain the original rich aromas and taste. The must is cooled at 5 degrees Celsius; than the must is fermented with temperature control at 15 degrees Celsius; after fermentation the wine rests for 3-4 months before being bottled.



- 90 Points -James Suckling

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