

Tamellini

Soave DOC 2021

Veneto, Italy

VARIETALS 100% Garganea

AVERAGE AGE OF VINES 30 years old

SOIL Volcanic, calcareous, medium-textured soil.

FARMING Organic

ALTITUDE 70 m

AGEING Stainless steel for 6 months on lees.

ALCOHOL 11.5%

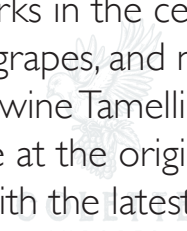
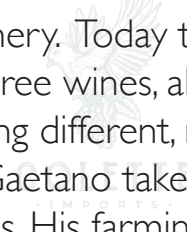
MORE INFORMATION

The Tamellini family has been cultivating vineyards for four generations, but it is only in 1998 that the two brothers Gaetano and Pio Francesco decided to found their own winery. Today they have 35 ha (86 acres) of vineyards and produce three wines, all 100% Garganega. They wanted to create something different, more noble, a unique Soave on the market. Since then Gaetano takes care of the growth and production of the vineyards. His farming is organic with a focus on soil micro-biology. Pio works in the cellar. Using hand harvested fruit, whole cluster pressed grapes, and native yeasts, he transforms the grapes in the prestigious wine Tamellini. The confidence in a wine produced as it was done at the origins in Soave, with its vine, the Garganega, combined with the latest technology, has created the particularity of Tamellini.

TASTING NOTES

Delicious and refreshing with elegant structure and intense fragrant floral notes with a hint of almonds.

tamellini-wine.com



COLETTE IMPORTS
sales@coletteimports.com
coletteimports.com



@coletteimports