



TAMPELLINI

Millesimato Extra Brut

Veneto



Appellation: SPUMANTE VSQ
Zone: Costeggiola - Soave (province of Verona)
Cru: n/a
Vineyard extension (hectares): 2.5
Blend: 100% Garganega
Vineyard age (year of planting): Garganega 1980
Soil Type: Calcarous of medium texture
Exposure: South
Altitude: n/a
Colour: n/a
Nose: n/a
Flavour: n/a
Serving temperature (°C): 10-12
Match with: n/a
Average no. bottles/year: 25,000
Alcohol %: 12
Grape yield per hectare tons: 0
Notes: Residual sugar: 4.5 grams/litre; pressure in the bottle 7 bar This is a millèsime wine

Vinification and ageing: pressing of whole clusters, vinification in steel. Sparkling wine production process: traditional method.

Awards: n/a

Estate History

The members of the Tamellini family have been vigneroni for three generations. The estate is managed by the two brothers Gaetano and Pio who make wonderful Soave DOC and Soave Classico DOC from 26 hectares of Garganega. This grape variety finds its natural habitat on these hills due to the composition of the soil, the excellent exposure and the mild climate. The practices in the vineyards are strictly environment friendly: integrated insect and disease control is followed. Copper and sulphur base products are utilised in prevalence. No fertilizers are used. Natural cover crops (grass cover) are left on the aisles between the rows of vines. The soil is not tilled and the turf is left in place. The use of insecticides is substituted by the "sexual confusion" practice. The cellar was built in 1998 and all the wines are vinified and matured in steel. Gaetano and Pio now also make a delicious Spumante Metodo Classico (100% Garganega and made with the traditional method).





TAMELLINI

Soave

Veneto

**Appellation:** SOAVE DOC**Zone:** Costeggiola - Soave (province of Verona)**Cru:** n/a**Vineyard extension (hectares):** 20**Blend:** 100% Garganega**Vineyard age (year of planting):** Garganega 1960,1986**Soil Type:** Calcarous of medium texture**Exposure:** South**Altitude:** n/a**Colour:** Straw yellow**Nose:** Intense, fragrant, flowery and fruity,**Flavour:** Fine, intense, fresh, slightly tasty, almond note in the finish**Serving temperature (°C):** 10-12**Match with:** Serve as an aperitif, delicate pasta dishes, pizza margherita with mozzarella di bufala and basil**Average no. bottles/year:** 200,000**Alcohol %:** n/a**Grape yield per hectare tons:** 9**Notes:** The clusters are harvested in bins, during harvest grapes are picked at three different times at least depending on ripeness.**Vinification and ageing:** Soft pressing, the must is refrigerated at 5°C in order to decant it, fermentation and maturing in stainless steel vats for 4-5 months, 1 month minimum of finishing in the bottle**Awards:** n/a

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TAMPELLINI

Soave Classico Le Bine De Costiola

Veneto



Appellation: SOAVE CLASSICO DOC

Zone: Costeggiola - Soave (province of Verona)

Cru: Le Bine

Vineyard extension (hectares): 3

Blend: 100% Garganega

Vineyard age (year of planting): Garganega 1970

Soil Type: Calcareous of medium texture

Exposure: South

Altitude: n/a

Colour: Intense straw yellow

Nose: Intense, good persistence, flowery

Flavour: Intense, fresh, velvety, tasty, pleasant almond note in the aftertaste

Serving temperature (°C): 10-12°

Match with: Rice and pasta dishes with truffle, mushroom and onion soup, escargot with herbs, grilled fish, vegetable flan

Average no. bottles/year: 20,000

Alcohol %: 12

Grape yield per hectare tons: 9

Notes: The name of Soave Classico Le Bine changed, starting from this vintage, into Soave Classico Le Bine De Costiola (Costiola being the name in Venetian dialect of Costeggiola, the area where the estate is located).

Vinification and ageing: Soft pressing the grapes, cold decanting of the must, fermentation and maturation in stainless steel vats for 5-6 months. Finishing in the bottle for 6 months.

Awards: 2014 vintage: Gambero Rosso 2017 Tre Bicchieri, BIBENDA 2015 VINI D'ITALIA: 5 grappoli (5 clusters)

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