

SUAVIA



PRODUCER PROFILE

Estate owned by: Valentina, Meri and
Alessandra Tessari
Winemaker: Valentina Tessari
Total acreage under vine: 30
Estate founded: 1982
Winery production: 180,000 Bottles
Region: Veneto
Country: Italy



Monte Carbonare Soave Classico DOC 2017

WINE DESCRIPTION

Monte Carbonare is the name of the hill upon which the vineyard that sources this wine is situated. The word *Carbonare* refers to coal and is used to describe this location because the volcanic soils here are black as coal. Produced from 100% Garganega and exposed only to stainless steel in order to preserve freshness, the Tessari family describes this wine as “earth in a glass”—a pure expression of their volcanic terroir.

TASTING NOTES

Straw yellow with considerable intensity and brilliant highlights. This wine is creamy and elegant. It is characterized by freshness and aromas of citrus, herbs, and mineral. On the palate the wine is well-balanced and refreshing with a dry and persistent finish.

FOOD PAIRING

Best served with delicate fish-based dishes, truffle or mushroom risottos, and medium flavored cheeses as well as a variety of vegetarian dishes.

VINEYARD & PRODUCTION INFO

Vineyard name:	Monte Carbonare
Vineyard size:	30 acres
Soil composition:	Volcanic and Clay
Training method:	Pergola/Arbor-trained
Elevation:	918 feet
Vines/acre:	3500
Yield/acre:	3.4 tons
Exposure:	Eastern
Year vineyard planted:	1945
Harvest time:	september-October
First vintage of this wine:	1986
Bottles produced of this wine:	30,000

WINEMAKING & AGING

Varietal composition:	100% Garganega
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	16 days
Fermentation temperature:	54 °F
Maceration technique:	Cold Soak Maceration
Type of aging container:	Stainless steel tanks
Age of aging container:	New
Length of aging before bottling:	12
Length of bottle aging:	6