



Tamellini Soave 2005

Winemaker(s): Paolo Caciorgna

Country: Italy

Region: Veneto

Farming:

Closure:

Pio and Gaetano Tamellini have long worked in their family's hillside vineyards. In keeping with the tradition of the Soave zone, the brothers would sell their crop each year to the local co-op where the grapes became part of the mix of bulk Soave. Eventually, the brothers realized that the expression of their vineyards was lost in the mix of wine from lesser sites and decided to bottle under their own label. They contacted Marco De Grazia for consultation. After inspecting, and falling in love with the vineyards, De Grazia introduced them to one of the great white winemakers of Italy, Paolo Caciorgna. A simple state of the art cellar was finished from scratch in their garage, just in time for the 1998 vintage. This year the brothers have completed a real winery and cellar to continue producing their beautiful Garganega.

Tasting Notes:

This is upper echelon Soave at an accessible price, for three reasons: use of only 100% Garganega grapes maintains focus of the wine, well draining prime southern exposure vineyard sites, and finally 100% stainless steel production. It is a medium yellow to light gold in color and has fragrant apple and apricot fruit as well as a slight vegetal character on the nose. It is a dry style with light mineral structure supporting the solid fruit and has a rich almost creamy finish. Serve this wine as an aperitif with delicate pasta dishes or light seafood. It also makes the best, I can't stress this enough, THE BEST pair for any meal with asparagus.

Technical Notes:

100% Garganega. 20-25 years old vines planted to a gravelly and calcereous soils. Soft pressed then the must is refrigerated at 5 degrees Celsius. Fermented in stainless steel. Aged in stainless steel 4-5 months. Slight fining in bottle for 1 month.

