



TAMPELLINI

Spumante Millesimato

Veneto



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Area of production: Soave

Blend: 100% Garganega

Type of soil: calcarous

Exposure: south

Vinification and ageing process: Traditional method. 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 tirage is made in June and the wine is then left fermenting again for at least 5 years in the bottle.

Colour, Nose, Flavour: Shows a pale yellow hue composed of golden hues. Bubbles of fine-grained form small but persistent chains. Thrust average nose, nice and typical, where we find apple and peach combined with tones and notes of bakery slight chalky. acacia and jasmine flowers. To drink even slightly ahead on the most delicate sensations acids and minerals and a silky bubble, in which explosions emerge citrus and exotic memories.

Suggested serving temperature: 5 degrees Celsius

Number of bottles: 25,000 bottles (capacity 0.75 litres)

Recent Awards

Jancis Robinson

Vintage 2010 17+

James Suckling

Vintage 2010 90/100

Estate History

The members of the Tamellini family have been vignerons 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).