



TAMELLINI

Soave Classico Le Bine De Costiola

Veneto

Le Bine de Costiola Soave Classico



Area of production: Soave

Cru: Le Bine de Costiola

Vineyard Size: 3.0 hectares

Blend: 100% Garganega

Type of soil: Volcanic

Vinification and ageing process: 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 must is cooled at 5 degrees Celsius; then the must is fermented with temperature control at 15 degrees Celsius; after fermentation the wine rests for 5-6 months before being bottled. After 1 year from bottling the wine is released on the market.

Colour, Nose, Flavour: straw yellow colour, intense, fragrant and floral nose, intense and velvety flavour with a note of almonds. Attractive.

Food matches: pasta and rice dishes with black truffle, mushroom and onion soup, grilled fish, escargot with herbs, vegetable flan
Suggested serving temperature: 10-12 degrees Celsius

Number of bottles: 20,000

Recent Awards:

James Suckling

Vintage 2018 90/100

Vintage 2017 92/100

Eric Guido

Vintage 2018 92/100

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).