

# Tessari SOAVE CLASSICO DOC "GRISELA" 2020

Company legal name: Società Agricola T.E.S.S.A.R.I. SS

Brand history: Grisele is the nickname of our family, it comes from the particular hair color between blonde and grey of the family members.

The grandfather, Antonio Tessari, in 1933 began the path of the winery, in a small place "the caneva" dug by hand and few tools, promoting the passion that still involves all the "Grisele".

Aldo and Bianca, "father and mother" with many sacrifices developed the winery and transmitted the passion for the grape Garganega, creating the first Recioto that still today the company produces.

Now, the third generation, Antonio, Germano and Cornelia, has collected the legacy of their parents and the tradition of a family production, bringing the T.E.S.S.A.R.I wine in all continents, promoting the love for their land in the world.

Winemaker name: ANTONIO TESSARI

## Key Facts

Type: White Wine

Grape varietal(s): 100% GARGANEGA GRAPE

Alc % on Lab Analysis: 12,36%

Alc % on label: 12%

Acidity %: 5,98

Residual sugar: 2,3

## Vineyard

Province:

Appellation: Soave Classico

Appellation history: The use of the specification "CLASSICO" in addition to the designation "SOAVE" is reserved to the product obtained from grapes harvested on the hills of the municipalities of Soave and Monteforte d'Alpone, in which there is the oldest original area, called "historic area" covered by 1,700 hectares of vineyards. The soil of these hills is tuffaceous of volcanic origin.

Single vineyard or commune: Commune

Commune name: Monteforte d'Alpone (VR)

Vineyard name:

Vineyard history:

Hectares (ha): 13

Exposition: SUD EAST

Year planted:

Clones? NO

Soil type: VULCANIC SOIL RICH F BASALTS AND TUFF.

Trellis type or system: PERGOLA VERONESE

## Harvest/Winegrowing

Harvest method: By hand

Organic: Yes and Certified

Certified organic: Yes and Certified

Weather conditions during growing season: SEASON 2020

Despite the abundant rains of spring, the season rebalanced thanks to the warm weather during the day and cool at night during the summer, apart from a brief time of sultry heat in July.

VINEYARD

Flowering began at the end of May and in July we proceeded with the thinning and green pruning to avoid the production overload, which we then saw occur in the area.

The good temperature range during the summer months allowed the qualitative development of the bunches, balancing acidity and sugars.

The management of the vineyard is organic, without weeding and with the use of only copper and sulfur-based products.

Antonio and Germano are constantly updated on new methods for preserving the environment and respecting nature, also making a careful selection of products with low environmental impact.

Harvest date: END OF SEPTEMBER, BEGINNING OF OCTOBER

## Winemaking

Sorting method: The fruits are sorted manually directly in the vineyard by the keen and experienced eye of Antonio and Germano Tessari.

# Tessari SOAVE CLASSICO DOC "GRISELA" 2020

---

Destemming method: The berries are destemmed and then they pass in the pneumatic press for the soft pressing. To avoid to find bitter flavours in the wine, we make the soft pressing: if we squeeze too much the berries, we will squeeze also the seeds and they will release some bitter oils.

Cold maceration: NO

Type of yeast: ORGANIC INDIGENOUS YEASTS

Punch down or pump over? BATONNAGE - This operation is traditionally carried out using a tool or a stick whose movement allows the agitation of the wine; shaking the wine the dregs previously deposited on the bottom of the container goes up in suspension. This activity occurs after alcoholic fermentation.

This operation favors the autolysis of yeasts, The consequence is the increase in body sensation of wine and the best development of some aromas.

Malolactic fermentation: No

Fermentation temperature:

Post-fermentation maceration used:

Vegan: YES 7-23-2021

Type of wood barrel:

Barrel cooper and forest, toast level of oak:

Aging time in stainless tank or wood, etc.: 6

MONTHS Additional aging in bottle: 6 MONTHS

Aging potential: 3 YEARS

Additional Winemaking notes:

# Tessari SOAVE CLASSICO DOC "GRISELA" 2020

---

## Tasting Notes

---

Color: Bright Straw Yellow

Aroma: The taste of crushed seashells dance on your tongue with a fun duo of stone fruit and citrus. Firm, slight Melba toast, elderflower and chamomile aromatics with notable minerals. The finish is refreshing with balanced acidity.

Tasting notes: The taste of crushed seashells dance on your tongue with a fun duo of stone fruit and citrus. Firm, slight Melba toast, elderflower and chamomile aromatics with notable minerals. The finish is refreshing with balanced acidity. The taste of crushed seashells dance on your tongue with a fun duo of stone fruit and citrus. Firm, slight Melba toast, elderflower and chamomile aromatics with notable minerals. The finish is refreshing with balanced acidity.

Food pairings: Grisela is the "all meal" wine.

You can enjoy it with the classic aperitif: imagine summer, a terrace, the setting sun and a fresh bottle ready to be shared, what more could you want?

It pairs very well with a delicate risotto: with vegetables, cheeses (the classic Radicchio and Monteveronese), or with fish (salmon or seafood).

A simple pasta with pesto or tomato, spaghetti with seafood, try it to believe it!

In winter, why give up on white wine if it's your favorite? Try it with veg soup or legumes: at the same time you will care for your diet and you will have your cozy moment.

## Packaging and Packing Information

---

Type of closure: Screwcap

Bottle type and color (burgundy, bordeaux, renning, etc.): Burgundy

Weight per bottle:

Bottles per case: 12 pack (8.00 Euro Ex-Cellar or under per bottle / 8,00 Euro Ex Cantina o meno a bottiglia)

Weight per case:

Pallet configuration: 12-Pack: 60 cases / pallet

Case dimensions:

Length: 13.58

Width: 10.04

Height: 12.21

UPC code: 8033874141014

COLA: 21203001000472 7-25-2021

Bottling date:

Total quantity produced:

Estimated U.S. bottle allocation:

Estimated release date for Enotec pick-up: 05-25-2021