



SOAVE LE BINE DE COSTIOLA



Appellation: Soave

Blend: 100% Garganega

Vineyard Size: 3 hectares

Soil: Volcanic

Exposure: South

Vinification and aging: 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.

Tasting notes: Fennel pollen. Smokiness, as finespun and wraithlike as winter mist. Fresh-cut bergamot, nettle tea, white pears, wet chalk. Tightly tortile, in a way that their oh-so-ready-to-dance Soave 2021 isn't, this feels and tastes like a wine that just wants another one, two, yes please even three, years. It comes with the proffered promise, in time, of almonds, honey, braised fennel and silver-tip tea. The steely pleach of acidity and minerality run like a spinal cord through the wine. Hold, hold, hold on this nervy, complex, coiled wine. - **17.5/20 Jancis Robinson**

Food pairing: Pasta and rice dishes with black truffle, mushroom and onion soup, grilled fish, escargot with herbs, vegetable flan.

Tamellini

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