TAMELLINI

# Soave DOC 2018

**Area of production:** Soave
**Vineyard extension:** 30 hectares
**Blend:** 100% Garganega
**Type of soil:** medium texture
**Exposure:** south

**Short description of the vinification and ageing process:** the clusters are selected in the vineyard; destemming , soft crushing, the must is cooled at 5 degrees Celsius, the first run of the must is fermented with temperature control at 15 degrees Celsius; after fermentation the wine rests for 4-5 months before being bottled. After 1 month minimum 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.

**Food matches:** As an aperitif, pizza margherita with mozzarella di bufala and basil. Fresh water fish. Delicate pasta and rice dishes.

**Suggested serving temperature:** 10-12 degrees Celsius
**Number of bottles:** 250,000

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# Analysis

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| Type of Analysis | Unit of Measurement | Result |
|---|---|---|
| Relative density | At 20 degrees Celsius | 0,9923 |
| Alcohol percentage | ml % ml | 12,10 |
| Total dry extract | g/l | 20,5 |
| Net dry extract | g/l | 18,2 |
| Total acidity | g/l | 5,10 |
| sugars | g/l | 2,6 |

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