

Suavia Soave Classico DOC Italy 2022

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Madeline Triffon, and Master Sommelier Tim Gaiser



Final Deductions

VINTAGE 2022
GRAPE Garganega
GEOGRAPHY Europe
COUNTRY Italy
LARGER REGION Veneto
SMALLER REGION Soave

Rationale

The distinctive Garganega grape is the pride and joy of Italy's Soave region and one of Veneto's most important and historic wine zones— the Garganega grape was recognized as being integral to the area of Bologna and Padua in the 14th century.

Best expressed as a single (mono) variety, the most archetypal Soaves come from the Classico region, a legacy hillside climbing above its namesake town. Soave from vines in the southern and eastern areas grow in more calcareous/limestone blonder soils and lean to the more citric, linear, and floral, while those from the eastern and central parts of the hillside with volcanic (basaltic), darker soils result in richer, oilier textured wines. Further broken down into 60 'crus' (single vineyards), the array of Classico styles is admirable.

Vineyards have been in the Tessari hands since the late 1800s. Still, it wasn't until the early 1980s that the family redefined what growing quality grapes could be—tying clonal selection to site-specific areas, lowering Garganega's prodigious yields, and making the wines in tune with the terroir. Rigorous clonal research into the two white varieties has resulted in mono-varietal examples of each, both grown on pure extrusive basaltic (black volcanic) soil: Monte Carbonare (Garganega) and Massifitti (Trebiano di Soave).

Sight

BRIGHTNESS Star Bright
CLARITY Clear
COLOR DEPTH Medium
COLOR Yellow
HIGHLIGHTS Green
BUBBLES No

Structure

RESIDUAL SUGAR Dry
ACID Med+
ALCOHOL Medium
PHENOLS Low
TEXTURE Round / Smooth
FINISH Long
COMPLEXITY Med+

Aroma & Taste

CITRUS FRUIT Meyer Lemon • Lemon • Grapefruit (W/Y) *Condition: Ripe, Fresh*
Part: Pith, Peel / Zest, Flesh
TREE/VINE FRUIT Pear (Green) • Apple (Green) • Apple (Yellow) • Pear (Yellow/Brown)
Condition: Ripe, Fresh
STONE FRUIT Plum (Green/Yellow) • Nectarine (White) • Peach (White) *Condition: Fresh*
TROPICAL FRUIT Kiwi • Starfruit • Pineapple • Banana *Condition: Fresh, Under Ripe / Tart*
FLORAL Apple Blossom • Magnolia • Lemon / Lime Blossom *Condition: Fresh*
GREEN VEGETABLE Olive (Green) • Salad Greens • Spring Peas
HERBAL Chive • Lemon Grass • Chamomile • Sorrel
OTHER SPICES White Pepper • Ginger Powder • Sesame / Candy
ORGANIC EARTH Turned Dirt / Potting Soil
INORGANIC EARTH Mineral / Rock
OAK AGING No
OXIDATION/NUTTINESS Pinenut • Cashew • Almond / Marzipan
PERCEIVED WINEMAKING CHOICES Skin Contact • Lees Contact