

CORNELIA T.E.S.S.A.R.I

Monteforte d'Alpone, Veneto, Italy



ABOUT THE PRODUCER

The Tessari family have Soave in their blood and their focus has been and still remains solely on the Garganega grape. For three generations they have been crafting delectable wine from their Monteforte d'Alpone vineyards. With only a little over a hectare of Garganega grapes in Soave Classico, Antonio Tessari hand dug his cellar back in 1933 and started the legacy that continues today with his grandchildren. The highly regarded 12 ha of Garganega vineyards "Magnavacche", "Costalta" and "Castellaro" have not been touched since their parents began the winery.

[Read more - corneliatessari.com/en/](https://corneliatessari.com/en/)



IN THE VINEYARD

ORGANIC BIODYNAMIC PRACTICES

The winery is certified Organic

TOTAL AREA UNDER VINE

13 Hectares

LOCATION OF VINEYARDS

Hills of Monteforte d'Alpone - Coste, Costalta and Brognoligo

SOIL DETAILS

Volcanic Soil: basalt lava with clay

GRAPES

100% Garganega



IN THE CELLAR

WINEMAKER

Antonio, Germano, and Cornelia Tessari—family owners and winemakers—proudly represent four generations of tradition

YEAST UTILIZED

Natural yeasts specifically selected from local surroundings

FILTRATION STABILIZATION

No filtration or stabilization agents used during the winemaking process

FERMENTATION & AGING VESSELS

All wines undergo temperature controlled fermentation and aging in stainless steel only



ADDITIONAL NOTES

WINEMAKING STYLE

The Tessari family strive to produce the purest expression of Garganega working naturally while showcasing the unique soil of their area

WINES PRODUCED

Arcerus Garganega Extra Brut, Avus Sur Lie, Grisela Soave Classico, Bine Longhe Soave Classico, 1° Ettaro Soave Classico Superiore, Tre Colli Recioto di Soave, Vermouth Utopia di Garganega

TOTAL PRODUCTION

Depending on the vintage, roughly 60,000 bottles with the potential to produce more

