



T·E·S·S·A·R·I

BINE LONGHE - Soave Classico DOC



From Costalta vineyards, in the heart of Soave Classico, Bine Longhe takes its name from a peculiarity of the vines: rows ("Bine") are more or less 300 meters long ("Longhe").

Bine Longhe is a wine of luminous autumn straw color, rich and brilliant due to the late October harvest, picked after the grapes have been over ripened for 20 days. Bine Longhe has a characteristically strong honeyed herbaceous aroma. Dancing mineral play tag on your tongue, embracing and lively on the palate, with a slight aftertaste of bitter almonds. Soave is inherently a delicate wine, Tessari's Bine Longhe's wonderful acidity makes it perfect to pair with many different varieties of food. Herby pasta dishes like Pappardelle with Zucchini and Mint-Parsley Pesto or fresh tuna salad with avocado, as well as, sausages and cheeses.

TECHNICAL DATA

Denomination: Soave Classico Doc

Vineyards: Costalta - Hills of Monteforte d'Alpone

Terroir: Basaltic and volcanic

Altitude: 180 meters

Grape: 100% Garganega

Age of Vineyards: 50 to 90 years

Farming system: Pergola veronese

Harvest: Late October

Grape Production: 5.000 litres per hectare

Production: 6.190 bottles

Alcohol: 13,5%

Service: 12° - 14°

Bottle: Burgonet

Stopper: Screw cap

Packaging: 6/750ml

WINE MAKING

Grapes are carefully selected in the Costalta hill vineyard. During the harvest the vine shoot is cut and grapes ripen on the plant for 20 days. Wine is fermented in stainless steel tanks for at least 12 months at controlled temperature. The long stay on lees and the batonnage facilitated the extraction of the glutathione, one of the strongest antioxidant in nature, while obtaining a richer, long and harmonious wine, with a good balance between aromas and taste. Bine Longhe with respect to its natural expression, preserve the quintessential characteristics of our hills in Monteforte.



TO MATCH WITH HERBY PASTA DISHES
OR FRESH TUNA SALAD WITH AVOCADO,
OR SAUSAGES AND CHEESES