



White Wine  
Garganega  
Organic, Vegan-Friendly, Volcanic  
Light Bodied  
750ml  
12.5% alc./vol



## Tessari Grisela Soave Classico DOC 2019

Veneto, Italy

90 points - Wine Align

\$19.95 per bottle (\$239.40 per case)

12 bottles per case

QUANTITY

-	1	+
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ADD TO CART

## Fresh & Mineral - The Pinot Grigio Killer

Wines from Soave are made with the local grape Garganega. Cantina Tessari has its vineyards in the volcanic hills above il Castello di Soave, which is the original - or 'Classico' - wine growing area in Soave, the best vines are located here.

Tessari's golden straw coloured Grisela is the backbone of the vineyard; a delicious entry level wine that is meant to be enjoyed on any occasion. Melba toast, elderflower and chamomile aromatics fill the glass with a notable mineral quality. The taste of crushed seashells dance on your tongue with a fun duo of stone fruit and citrus. The finish is refreshing with balanced acidity.

Grisela is excellent as an aperitif. Perfect with light appetizers, rich Italian seafood, risotto with black squid ink or on its own.

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## About the Winery

### Azienda Agricola Tessari

The Tessari family have Soave in their blood. For three generations they have been extracting delectable wine from the well cared for vines of their Monteforte d'Alpone vineyards. With only a little over a hectare of

Garganega grapes in the prestigious volcanic solis of Soave Classico, Antonio Tessari hand dug his cellar back in 1933 and started the legacy that continues today with his grandchildren: Germano, Antonio and Cornelia.

T·E·S·S·A·R·I

From vineyard to bottle, these three siblings oversee it all; with unwavering respect for tradition, quality and passion for the art of winemaking. The volcanic soils of the hillside are rich with basaltic rocks and clays, which guarantees the health of the plant and the promotes the mineral and floral aromas that are characteristic of the Garganega grape. Truly artisanal wine making at it's best.

## Press Reviews

### Wine Align

**90 points - Michael Godel**

It began with Antonio, then on to Bianca and Aldo before the current generation of Cornelia, Antonio and Germano took over this singular Soave project. Grisela may clock in south of \$20 but it is in fact a single-vineyard garganega off of near 45 year-old vines in the area of Brognoligo di Monteforte. An obviously easy, peachy, amenable and gift of a harvest Soave that followed a smooth sailing season with fruit, minerals, elements and a liquidity of structure that just keeps on giving. This is winemaking as an extension of farming in the finest sense of education and learning 101. Drink 2020-2024. Tasted December 2020.

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Must be 19 years of age or older to purchase