

# SUAVIA

## MASSIFITTI

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THIS IS THE LATEST ARRIVAL. OUR LITTLE PRINCE AND THE WORTHY HEIR OF THE ILLUSTRIOUS TREBBIANO DI SOAVE, AN ANCIENT GRAPE VARIETY THAT HAS ALMOST BEEN FORGOTTEN, IS OFTEN MISUNDERSTOOD AND CONFUSED. MASSI FITTI IS THE RESULT OF A LONG AND ADVENTUROUS JOURNEY THAT WE EMBARKED ON AT THE ORIGINS OF TREBBIANO DI SOAVE IN ORDER TO REDISCOVER ITS CHARACTER AND AUTHENTIC NATURE. THIS WINE IS PURE AND AUTHENTIC, ONE HUNDRED PER CENT TREBBIANO DI SOAVE, BORN AND BRED ON FITTÀ BASALT. IT IS A TRIBUTE TO OUR LAND AND ITS HISTORY, OF WHICH WE ARE THE GUARDIANS.

### Technical Data

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**Classification:** Bianco Veronese IGT  
**First vintage:** 2008  
**Number of bottles produced:**  
**Grapes:** 100% Trebbiano di Soave  
**Grape production per hectare:** 5 ton  
**Start of harvest:** mid September  
**Harvesting method:** manual - in crates  
**Pressing:** soft pressing of whole grapes  
**Alcohol fermentation:** without the skins using natural yeasts, in steel vats  
**Alcohol fermentation time:** 15 days  
**Alcohol fermentation temperature:** 15-16 °C  
**Malo-lactic fermentation:** not carried out  
**Maturation:** 15 months in contact with the fine sediments in steel vats  
**Filtration:** only one membrane filtration before bottling  
**Affinamento:** 12 months in the bottle  
**Released:**  
**Analysis:** Alcohol contents: 12,50 % by volume - Total acidity: 6.30 g/l pH: 3.28 - Reduced extract: 22 g/l

### Vineyard Profile

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#### Massifitti: new vineyard situated in the Fittà microzone

Type of Soil: of volcanic origin, made up of compact basaltic rocks.  
 To produce this wine the most interesting of the old Trebbiano di Soave vines which live in our high hill vineyards, have been selected and multiplied in collaboration with the Agriculture Faculty University of Milan, creating a new vineyard entirely dedicated to this interesting but little known variety.

### Organoleptic Profile

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**Colour:** brilliant straw yellow with golden highlights.  
**Nose:** reveals white floral notes (lily of the valley and jasmine), tree fruit and mineral (flint).  
**Palate:** creamy and savory, it delivers ripe pear, aromatic herbs and mineral alongside crisp acidity.  
**Serving temperature:** 11 - 13 °C

### Best with...

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Excellent with raw fish (oysters) and sushi. It goes very well with vegetable and fish first and main courses.

Veneto regional cuisine:  
 fried moleche (soft-shell crabs), polenta "Biancoperla" and schie (very small shrimps typical of Venice's lagoon), risi e bisi (rice with peas), stewed cuttlefishes alla veneziana.

