

# LA FABRISERIA

## Amarone della Valpolicella DOCG Classico Riserva



This Amarone was born of the passion Renzo Tedeschi had for good wine – as an authentic expression of the territory – and of his determination to create something unique. It is produced from a selection of grapes from the Fabriseria vineyard on the hills of Valpolicella Classica between the communities of Fumane and Sant’Ambrogio di Valpolicella. It is a wine with great structure, characterized by an aromatic elegance that allows for the continued and progressive appreciation of the wine during its evolution. From 1983 until today only a few vintages have been produced, all of which started out as exceptional and distinctive at harvest and then again after vinification.



### Grapes

- 40% Corvina
- 40% Corvinone
- 15% Rondinella
- 5% Oseleta

### PRODUCTION PROCESS

#### Harvest

Mid-end September

#### Drying process

4 months with a control of humidity

#### Soft Pressing

#### Alcoholic Fermentation

40-60 giorni at 15°C (59°F)

#### Maturation

48 months (Slavonian Oak)

#### Bottling

12 months bottle ageing



### Chemical data

- Alcohol: 17%
- Sugars: 3,5 g/l
- Total acidity: 6,4 g/l
- Dry extract: 39 g/l



### Ageing

Long keeping wine



### Bottle size

750 ml  
1500ml



### VINEYARD NOTES

#### Soil

Clay, and limestone of moraine origin

#### Vine density

7200 plants/hectare

#### Vineyard age

23 years

#### Cultivation system

Guyot

#### Pruning

10 buds/plant

#### Production

6000 kg/hectare



### TASTING NOTES

Clear and transparent  
Ruby red



Currant, raspberry, cherry  
Violet, almond, balsamic notes and  
tobacco



Lively acidity and a great tannic structure  
Distinctive elegance and long persistence



Beef and game  
Aged cheeses



14°-16°C (57-61°F)



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