

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



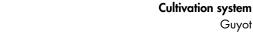
Bottle size 750 ml

1500ml





TEDESCHI



Pruning

10 buds/plant

VINEYARD NOTES

7200 plants/hectare

Vine density

Vineyard age 23 years

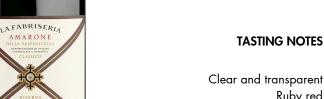
Clay, and limestone of moraine origin

Soil

Production

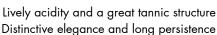
Guyot

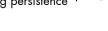
6000 kg/hectare





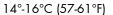
Currant, raspberry, cherry Violet, almond, balsamic notes and tobacco





Beef and game Aged cheeses









biodiversity













