

CAPITEL MONTE OLMI

Amarone della Valpolicella DOCG Classico Riserva



Monte Olmi is the name of this vineyard, located at Pedemonte di Valpolicella in the heart of Valpolicella Classica. The vineyard has a south-western exposure and is 2.5 hectares (6,18 acres) in size. It is laid out on terraces in order to ensure efficient draining in case of abundant rainfall. At the same time, the depth and the clay structure of the terrain serve to retain water during dry period. Since the early 60s, Renzo Tedeschi had the fortunate idea of vinifying the grapes from the Monte Olmi vineyard separately, thus creating one of the very first single-vineyard wines in Valpolicella. Today Monte Olmi is the symbol of the estate and its territory.



Grapes

- 30% Corvina
- 30% Corvinone
- 30% Rondinella
- 10% Other traditional varieties

PRODUCTION PROCESS

Harvest

Mid-end September

Drying process

4 months with a control of humidity

Soft Pressing

Alcoholic Fermentation

40-60 days at 15°C (59°F)

Maturation

48 months (Slavonian Oak)

Bottling

12 months bottle ageing



Chemical data

- Alcohol: 17%
- Sugars: 6,2 g/l
- Total Acidity: 6,8 g/l
- Dry Extract: 39 g/l



Ageing

Long keeping wine



Bottle size

750 ml
1500 ml



VINEYARD NOTES

Soil

Clay, and limestone of moraine origin

Vine density

3500 plants/hectare

Vineyard age

20 years (average)

Cultivation system

Veronese pergola

Pruning

10-14 buds/plant

Production

6000 kg/hectare



TASTING NOTES

Clear and transparent
Ruby red



Cherry, berry characters
Strong balsamic notes, tobacco



Full bodied and elegant
Strong and fruity character



Beef and game
Aged cheeses



14°-16°C (57-61°F)



Website



Video

@TedeschiWines

