

CAPITEL TENDA

Soave DOC Classico



This wine is made with grapes harvested in vineyards, located in oldest area of origin – the commune of Monteforte d’Alpone – that with Soave, makes up the classic Soave area. The distinctive winemaking technology employed yields an elegant and velvety wine with a delicate almond-scented nose.



Grapes

- 100% Garganega

PRODUCTION PROCESS

Harvest

End August – End September

Pressing

Alcoholic fermentation and maceration
6 days at 18-20°C

Clarification and stabilization
In stainless steel tank

Bottling

4 months bottle ageing



Chemical data

- Alcohol: 12,5%
- Sugars: 0,6 g/l
- Total Acidity: 5,3 g/l
- Dry Extract: 23 g/l



Ageing

3-4 anni



Bottle size

750 ml



VINEYARD NOTES

Soil

Clay soil of volcanic origin

Vine density

5500 plants/hectare

Vineyard age

20 years (average)

Cultivation system

Guyot

Pruning

12-14 buds/plant

Production

9000 kg/hectare



TASTING NOTES

Clear and transparent
Yellow with green reflections



Fruity and rich
Almond, apricot and yellow fruits notes



Good structure, fresh acidity
Round, balance, elegant persistence



Aperitifs, appetizers
Fish



8-10°C (46,4-50°F)



Website



Video

@TedeschiWines

