

CAPITEL NICALÒ

Valpolicella DOC Superiore



This wine is made from red grape varieties grown on the Moraine Hills in the heart of Valpolicella. This wine is made in a traditional Veronese manner: drying of the grapes. The effect is partial dehydration: the grapes, placed in crates for about one month, lose about 8-10% of their weight. This water loss naturally enriches the sugar contents of the grapes, their dry extract, and the color of the wine. This is a fruity and soft wine, offering freshness and good drinkability: in honor of our ancestor (Niccolò) a pleasing wine for all gastronomic delights.



Grapes

- 35% Corvina
- 35% Corvinone
- 20% Rondinella
- 10% Other traditional varieties

PRODUCTION PROCESS

Harvest

End September - Beginning October

Short drying process

15-30 days in a controlled drying facility

Pressing

Alcoholic fermentation and maceration

14 days at 28°C

Maturation

12 months (Slavonian Oak)

Bottling

6 months bottle ageing



Chemical data

- Alcohol: 13,5%
- Sugars: 1,5 g/l
- Totale Acidity: 6,1 g/l
- Dry extract: 34 g/l



Ageing

10 years



Bottle size

375 ml
750 ml



VINEYARD NOTES

Soil

Red clay, and limestone of moraine origin

Vine density

5500 plants/hectare

Vineyard age

20 years (average)

Cultivation system

Guyot

Pruning

12 buds/plant

Production

9000 kg/hectare



TASTING NOTES

Clear and transparent
Ruby red



Complex berry notes
Plum, strawberry, blueberry, violer



Structured, good body
Fruity character and fine tannins



Suitable for the whole meal



14°-16°C (57-61°F)



Website



Video

@TedeschiWines

