

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)



Website



Video

@TedeschiWines

