



# 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

