

LA FABRISERIA

Valpolicella DOC Classico Superiore



This wine is produced with grapes that come from La Fabriseria vineyard within the Valpolicella Classica Region (Sant'Ambrogio and Fumane communes) and are left to over ripen on the vine. The wine yield per hectare is very low and does not exceed that of the Amarone wine. The Valpolicella La Fabriseria is today a great and important Valpolicella wine and represents yet another wine that the Tedeschi family entrusts to tell the world the story of this splendid region.



Grapes

- 40% Corvina
- 40% Corvinone
- 15% Rondinella
- 5% Oseleta

PRODUCTION PROCESS

Harvest

End September - Mid October

Pressing

A portion of whole grapes with stems

Alcoholic fermentation and maceration

30 days at 20°-23°C

Maturation

24 months (Slavonian Oak)

Bottling

6 months bottle ageing

Chemical Data

- Alcohol: 15%
- Sugars: 1,6 g/l
- Total Acidity: 6,1 g/l
- Dry extract: 36 g/l

Ageing

Long keeping wine

Bottle size

750 ml
1500 ml



VINEYARD NOTES

Soil

Limestone with clay, rich in skeletons

Vine density

7200 plants/hectare

Vineyard age

23 years

Cultivation system

Guyot

Pruning

10-12 buds/plant

Production

6400 kg/hectare

TASTING NOTES

Clear and transparent

Ruby red

Currant, cherry, black cherry and plum
Mineral notes, ethereal and vanilla notes

Great structure, and balance

Good acidity and tannicity

Fresh fruity character

Red meat and game

Aged cheeses

14°-16°C (57-61°F)



Website



Video

@TedeschiWines

