

# FABRISERIA

## Valpolicella DOC Classico Superiore



This wine is produced with grapes that come from 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: 14%
- Sugars: 0,9 g/l
- Total Acidity: 7,4 g/l
- Dry extract: 34 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  
neral 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)



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