



AGRICOLA F.LLI TEDESCHI

www.tedeschiwines.com

CAPITEL MONTE OLMI AMARONE DELLA VALPOLICELLA DOC

Monte Olmi is the name of this vineyard, located at Pedemonte di Valpolicella in the heart of Valpolicella Classica. The vineyard has a south-western exposure and is 2.5 hectares in size. It is laid out on terraces in order to ensure efficient draining in case of abundant rainfall. At the same time, the depth and the clay structure of the terrain serve to retain water during dry periods.



Vineyard notes

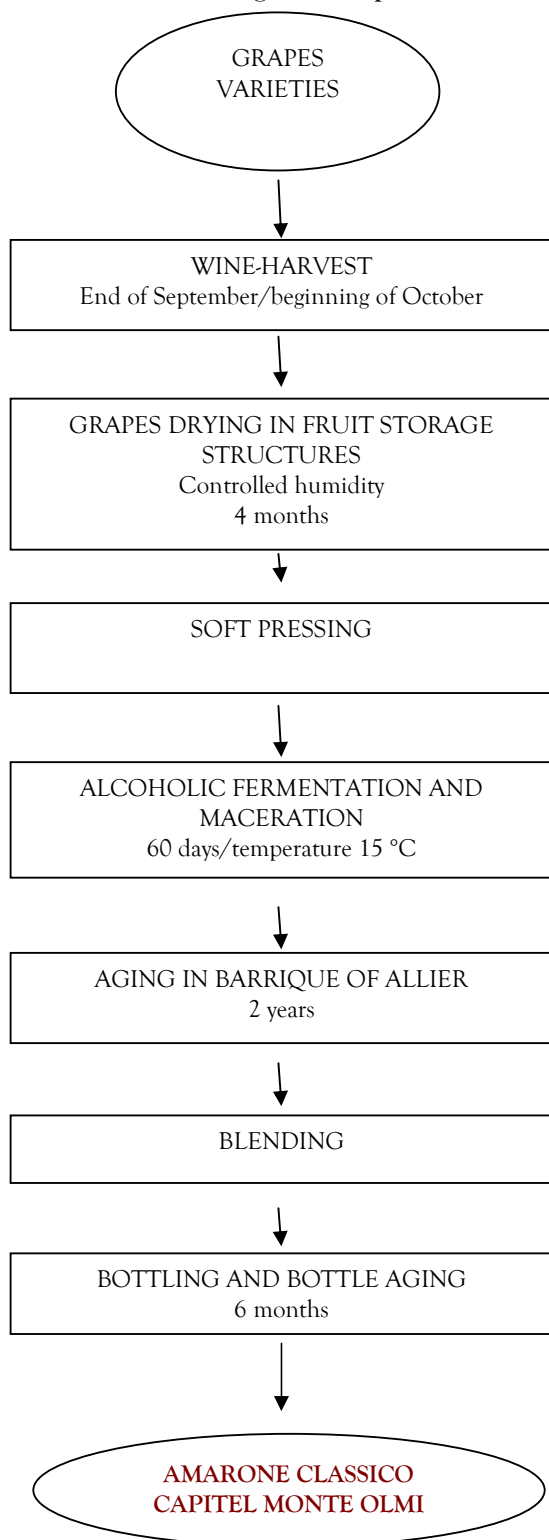
Soil	Red clay and limestone (30% of which 5% active) of moraine origins
Vine density	2500 vines per hectare
Vineyard age	20 years (average age)
Cultivation	Trent bower
Pruning	10-14 buds/plant. A green harvest is made if there is overproduction.
Production	6000 kg/hectare (3200 bottles per hectare)
Grape varieties	<ul style="list-style-type: none">• 30% Corvina• 30% Corvinone• 30% Rondinella• 10% Molinara, Rossignola, Oseleta, Negrara, Dindarella, Croatina and Forselina.



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Winemaking technique



Description of the wine

Color	Strong ruby red with a light amber sheen Clear and transparent
Bouquet	Aromas of crushed blackberries, spice and flowers combined with notes of Slavonia oak.
Flavor	Full-bodied, with peppery, berry character, medium tannins and a fine finish. The after-taste confirms the character of the bouquet. This wine has a long-lasting and persistent flavor.

It can be consumed within 15-20 years from the vintage year.

Combinations: red meat and game - cheeses.

Serve at 16-18°C