



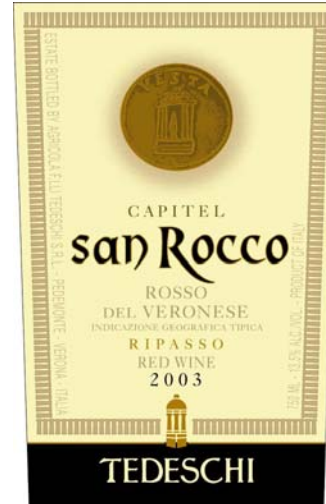
AGRICOLA F.LLI TEDESCHI

www.tedeschiwines.com

CAPITEL SAN ROCCO ROSSO

This red wine is made using an ancient winemaking technique called "ripasso". This consists in introducing a part of Valpolicella Classico, produced the preceding autumn, onto Amarone wine marc after these have been decanted in March.

The grapes used to produce this wine come from vineyards located on the Moraine Hills in the Valpolicella Classic area.



Vineyard notes

Soil	Moraine clay and limestone
Vine density	2500 vines per hectare
Vineyard age	20 years
Cultivation	Trent small bower
Pruning	14-18 buds/plant
Production	9000 kg./hectare
Grape varieties	<ul style="list-style-type: none"> • 30% Corvina • 30% Corvinone • 30% Rondinella • 10% Molinara, Rossignola, Oseleta, Negrara, Dindarella, Sangiovese.

Description of the wine

Color	Strong ruby red Clear and transparent
Bouquet	Ample and complex: notes of cherry, raspberry and red currant give freshness to the wine.
Flavor	The wine is fruity, well-balanced and well-structured. Alcohol and acidity are in good harmony. The wine is warm and round. The after-taste confirms the character of the bouquet. This wine has a long-lasting and persistent flavor.

Suited for aging (6-8 years)

Combinations: red meat, game and cheeses

Serve at 16-18°C



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Winemaking technique

