

# TEDESCHI WINERY

## VERONA, ITALY



For five generations the Tedeschi family has been active in the field of wine growing and production in the Valpolicella area.

Nicolò Tedeschi founded the firm in 1824, stipulating the first deed of sale of some vineyards. He was a genuine personality of his time, renowned for his skill and moral stature.

The vines and the wines were the reason the Tedeschi name withheld its prestige.

Throughout the years his successors Lorenzo and Riccardo Tedeschi continued

with the traditional wine making process. In 1918 Riccardo decided to purchase the vineyards Monte Fontana and Monte Olmi. He considered them to be premier cru. Carrying on with their father's work were Silvino and Renzo both of whom were dedicated to meticulously caring for the vines and carrying out the family business in the "Tedeschi style". Renzo, together with his wife Bruna, introduced innovative elements to their winemaking style. He followed ancient traditions such as watching the phases of the moon and interpreting the signs from the vines each year. With this deep knowledge, he was responsible for making the Tedeschi wines even better and turning it into an international business.

Today, the most recent generation of the Tedeschi family is represented by his children-Antonietta, Sabrina and Riccardo. Each has various responsibilities but it is Riccardo, the oenologist, who deals with production and acts as Tedeschi's Export Director.

Around 180 years have passed since Nicolò decided that his family should concern itself with wine and vineyards in Valpolicella. Today, the spirit of the Tedeschi family lives on with his same philosophy. "We are more convinced than ever that each of our wines must not only be as good as possible, but also as personal as they can be; each with its own style and a clearly distinguishable character; the genuine "Tedeschi Trademark". In order to achieve this objective we monitor every phase of the wine making process, from the vineyard to the cellar, without ever trying to substitute nature or its laws in any way."



## Valpolicella Classico Lucchine

25% Corvina, 25% Corvinone, 30% Rondinella, 10% Molinara, 10% Rossignola, Oseleta, Negrara, Dindarella

Lucchine is the name of the vineyard that provides the grapes. Winemaking technique: Grapes are harvested by hand at the beginning of October. Alcoholic fermentation takes place at a temperature of 77°F with a brief eight day period of steeping in order to obtain a fresh wine. The wine, after fermentation, passes the winter in steel tanks. Malolactic fermentation is only partly terminated. Description of the wine: Color - Strong ruby red. Bouquet - Fresh and young with notes of cherries and red currants. Flavor - Lively acidity, well balanced with its structure and alcohol content. The after-taste confirms the notes in the bouquet. A young Valpolicella wine, pleasing and elegant. This wine can be preserved for 2/3 years even though it is a young and ready-to-enjoy wine. Combinations: pasta, white meat, light meals in general. Serve at 57°F. **UPC 0 12086 93101 7**



## Capitel del Nicalò Valpolicella

30% Corvina, 30% Corvinone, 30% Rondinella, 10% Molinara, Rossignola, Oseleta, Negrara, Dindarella, Sangiovese

This wine is produced using a traditional Veronese technique: raisin-drying of the grapes. Winemaking technique: The grapes, as we have already described, are preserved in wooden crates for about one month after they are harvested at the start of October. Malolactic fermentation takes place when alcoholic fermentation is terminated. Then the wine is placed in Slavonian oak barrels (5000 liter capacity) and left to age for a year and a half. Description of the wine: Color - Strong ruby red with garnet reflections. Clear and transparent. Bouquet - Complex: a wood aroma mixes with the vanilla of Slavonian oak. Flavor - Good body, good structure, lively acidity and alcohol content well balanced with tannins. A complex and elegant wine. Combinations: an all-dinner wine, from pasta to cheeses. Serve at 61°F. **UPC 0 12086 93111 6**

## Capitel San Rocco Ripasso

30% Corvina, 30% Corvinone, 30% Rondinella, 10% Molinara, Rossignola, Oseleta, Negrara, Dindarella, Sangiovese

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 Classic Valpolicella zone. Winemaking technique: Grapes are harvested by hand at the beginning of October. They are then pressed and the stems are removed and the must is placed into small fermentation vats. Fermentation takes place at 82°F with steeping that lasts 14 days. The wine also performs malolactic fermentation at the end of steeping. It then rests in stainless steel tanks to favor spontaneous clarification. The partially clarified wine, in March, is poured over Recioto and Amarone marc. Then the wine is left to age for approximately 2 years in oak barrels before it is bottled. 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 61 - 64°F **UPC 0 12086 93141 3**

## Amarone della Valpolicella Classico

30% Corvina, 30% Corvinone, 30% Rondinella, 10% Molinara, Rossignola, Oseleta, Negrara, Dindarella

This is the typical Valpolicella Classico Superiore wine, made according to the best traditions and with all the characteristics of Tedeschi Family wines: good structure, delicate flavor, elegance. The grapes come from vineyards located in the Classic Valpolicella zone. Winemaking technique: Grapes are pressed and stems are removed and the must is sent to fermentation vats. Here it ferments at a temperature of about 82 - 86°F: skin steeping lasts about 10 days. The wine, after fermentation, is transferred into steel tanks for spontaneous clarification and then decanted into Slavonian oak barrels (5000 liter capacities) for low-oxygen aging. The wine remains in contact with the wood for about one year. Malolactic fermentation, performed by indigenous lactic bacteria, takes place during this period. Description of the wine: Color - Ruby red with garnet reflections. Clear and transparent. Bouquet - Fresh with clear notes of cherry and currants. Flavor - Good body, good, well-balanced and harmonic structure. The after-taste confirms the characteristics of the bouquet. Duration: 5 years. Combinations: pasta, white and red meat dishes. Serve at 59°F. **UPC 0 12086 92881 9**



# Tedeschi Winery - Since 1824



## Capitel Monte Olmi Amarone

30% Corvina, 30% Corvinone, 30% Rondinella, 10% Molinara, Rossignola, Oseleta, Negrara, Dindarella

The grapes come from vineyards located in the Classic Valpolicella zone. Winemaking technique: Grapes are harvested by hand at the beginning of October. Grapes are pressed and stems are removed and the must is sent to fermentation vats. The wine, after fermentation, is transferred into steel tanks for spontaneous clarification and then decanted into Slavonian oak barrels (5000 liter capacities) for low-oxygen aging. The wine remains in contact with the wood for about one year. Malolactic fermentation, performed by indigenous lactic bacteria, takes place during this period. Description of the wine: Color - Ruby red with garnet reflections. Clear and transparent. Bouquet - Fresh with clear notes of cherry and currants. Flavor - Good body, good, well-balanced and harmonic structure. The after-taste confirms the characteristics of the bouquet. Duration: 5 years. Combinations: pasta, white and red meat dishes. Serve at 59°F. **UPC 0 12086 93121 5**

## Rosso La Fabriseria IGT

35% Corvina - 30% Corvinone - 30% Rondinella - 5% Oseleta

This wine is made using the finest Amarone grapes but they are fermented without drying them. So you have all the power of Amarone without the sugar. Grapes, in perfect health and lightly over ripen, are harvested in the middle of October. The grapes are treated with care to preserve their unique potential as much as possible and exalt to the utmost the pedo-climatic characteristics of the environments that they come from. Pressing is so soft that some of the grapes remain whole with the stem. The must ferments in small fermenting vats for optimum contact between liquid and solid parts during steeping. Alcoholic fermentation takes place at 77°F and lasts about 10 days. Steeping of skins lasts another 20 days. Oxygenation and temperature control help quickly start malolactic fermentation that is then rapidly terminated in Slavonia Oak barrels. This way the lactic bacteria, responsible for malolactic fermentation, generate buttered and grilled aromatic components that amalgamate with the overall organoleptic characteristics of the wine, making it fat and, at the same time, velvet smooth. The wine is marketed after one year and half of refinement in wood and six months in the bottle. Description of the wine: Color: Intense ruby red, clear and transparent: Bouquet: Hints of black currant, sour cherry, cherry, and prune gives freshness to the wine and is combined with hints of minerals and vanilla ethers. Rich structure and balance. The extract concentrate is revealing and well balanced by a significant tannic structure, by a lively acidity and by an alcohol content that insures a good aging potential. The retro-olfaction confirms the nose notes. It is an elegant wine with a long finish. Recommended accompaniment: Game and red meat - Skim milk and aged hard cheeses. Serve at 61-64°F. **UPC 0 12086 93151 2**

## Soave Classico Monte Tenda

100% Garganega

This wine is made from grapes produced in vineyards in the hills of the classic Soave zone. Winemaking technique: Grapes are harvested by hand half-way through October (Garganega gives best results when it is a bit overripe). The must, after a short period of contact with the skins, ferments for one week in steel at a temperature of 64-68°F. Then it remains in steel for another 5 months before it is bottled. The wine undergoes malolactic fermentation during this period. Description of the wine: Color - Straw yellow. Clear and transparent. Bouquet - Strong fruity and complex, very clean with notes of dry fruit such as almonds. Flavor - Good body and a good balance of acidity, structure and alcohol. Almond after-taste. Combinations: aperitifs, fish based hors d'oeuvres, shellfish. Serve at 50-54°F **UPC 0 12086 93181 9**



## Capitel Monte Fontana Recioto

30% Corvina, 30% Corvinone, 30% Rondinella, 10% Molinara, Rossignola, Oseleta, Negrara

Winemaking technique: Grapes are hand-harvested at the end of September/beginning of October and are placed on wooden or plastic trays for drying. Drying is done in fruit storage structures at controlled temperature and humidity. The grape bunches, during the drying process, lose 30-40% of their weight. The grapes then undergo white winemaking processes, at a temperature between 54° and 59°F, at the end of this drying period. Fermentation is performed by indigenous yeasts. After decanting the wine rests a year and a half in Allier wood barriques. The wine, after aging in wood, is refined 1 year in the bottle before it is marketed. Description of the wine: Color: Strong ruby red with notes of garnet. Clear and transparent. Bouquet: Notes of sweet fruit: raspberries, wild blackberries and blueberries combined with notes of Slavonian oak. Flavor: Elegant and strong structure, superbly balanced. The after-taste confirms the notes in the bouquet. This wine has a long-lasting and persistent flavor. It can be consumed within 15-20 years from the time it is marketed. Recommended accompaniment: strong cheeses - dry pastries - strawberries and other berries. Serve at 59°F. **UPC 500ML 0 12086 93135 2**

## Tedeschi Has a Solid Track Record of Producing High Quality Wines...

### **Valpolicella Classico Superiore Capitel dei Nicalò 2006**

#### **The Wine Advocate – 90 Points**

Tedeschi's 2006 Soave Classico Vigneto Monte Tenda is a perfumed, open wine. Medium in body, it presents highly attractive citrus, flowers and minerals with notable purity and excellent depth. It is a terrific value as well. Anticipated maturity: 2007-2009.

### **Valpolicella Superiore Capitel San Rocco Ripasso 2005**

#### **The Wine Spectator – 86 Points**

Fresh and fruity, with clean blackberry and mineral aromas and flavors. Medium-bodied, with fine, fruit-coated tannins and a lip-smacking fruit and mineral finish. Drink now. 5,850 cases made. —JC (May 15, 2008)

### **Valpolicella Superiore Capitel San Rocco Ripasso 2006 - The Wine Spectator – 87 Points**

A tasty Valpolicella, with dried fruit, tobacco and mineral aromas and flavors. Medium-bodied, with a lightly firm texture and a spicy finish. Drink now. 6,600 cases made. —JC

### **Valpolicella Classico Superiore Capitel dei Nicalò 2006 - The Wine Spectator – 85 Points**

An initial earthiness blows off to reveal ripe berries and flowers, with a hint of vanilla coming through on the palate. Medium-bodied, with a good concentration of fruit and mineral. Turns a little astringent on the finish. Drink now. 5,000 cases made. —JC

### **Recioto della Valpolicella Classico Capitel Fontana 2004 - The Wine Spectator – 94 Points**

Shows bundles of fresh black fruit, with sturdy minerals. Full, big and layered, with a racy feel on the palate, then turns chewy. Stays fresh all along, with a long finish and a long way to go. Seems almost dry on the palate. A full-throttle red. Best after 2010. 250 cases made. —JC (Apr 30, 2008)

### **Amarone della Valpolicella Capitel Monte Olmi 2004 - The Wine Advocate – 92 Points**

The 2004 Amarone della Valpolicella Capitel Monte Olmi oozes from the glass in a sumptuous, expression of smoke, tar, black cherries, spices and toasted oak. This massive, backward Amarone possesses tremendous reserves of power, which gradually come to life as the wine gains volume and breadth in the glass. The tannins remain imposing and in need of bottle age to soften. Not for the timid, the Amarone della Valpolicella Capitel Monte Olmi offers outstanding quality in a full-throttle style. Anticipated maturity: 2010-2020.

### **Ross La Fabbriseria 2006 - The Wine Spectator – 87 Points**

Raisiny fruit, with tinges of tobacco and mineral, follow through to a silky, medium-bodied palate that's rich and flavorful to the end. Like a Ripasso. Drink now. 1,100 cases made. —JC

### **Amarone della Valpolicella Classico 2004 - The Wine Enthusiast – 91 Points**

This is an oak-driven Amarone that offers generous tones of vanilla and exotic spice lavished over dark plum and prune. The mouthfeel is characterized by chewy, sweet density and long-lasting fruit flavors. - M.L. (12/1/2008)

### **The Dallas Morning News: Tedeschi Monte Olmi Amarone della Valpolicella**

Amarone della Valpolicella is considered one of the most celebrated wines of the Verona area and among the most acclaimed classic wines of Italy. This bottling from Tedeschi's Monte Olmi vineyard doesn't disappoint. It's produced by the Tedeschi family of Verona – fifth generation winemakers, recently listed among the top 500 producers in Italy. This is an elegant, complex wine, worthy of a special dinner or gift. Nearly ruby in color, with cherry and raspberry aromas, this rich, warm wine delivers opulent, concentrated fruit flavors with a touch of balsamic sweetness. It's well-balanced, with good acidity and weight, yet it doesn't come off as heavy. It would pair well with game, steak or rib roast. It also makes an ideal partner for a cheese course as a bridge between dinner and dessert. - Tina Danze - Wednesday, December 26, 2007

### **The Dallas Morning News: Wine of the Week: Tedeschi, Soave Classico, Vigneto Monte Tenda 2006**

The fifth generation of the Tedeschi family is at the helm of the winery near Verona in northern Italy. While they specialize in Valpolicella, one of the red wines of the area, winemaker Ricardo Tedeschi also does a fine job with Soave, the area's classic white. Monte Tenda is the name of the vineyard where the grapes for this wine were grown. Made from 85 percent garganega (the classic Soave grape) and 15 percent chardonnay, this is a stylish, elegant Soave with aromas of citrus and almonds with a wisp of herbs, plump and round on the palate with crisp acidity that leaves the mouth begging for more. Try it with grilled seafood or a creamy risotto. . - Rebecca Murphy - Wednesday, June 18, 2008



Sabrina & Riccardo Tedeschi