# TEDESCHI

*Since 1630*
*on the good side of the hill.*

# Capitel San Rocco
## Valpolicella Ripasso DOC Superiore

The wine is produced with grapes selected in the Marne biance vineyard in Maternigo estate. The wine is obtained according to the ancient technique of Ripasso, in other words, though the refermentation of one part of Valpolicella wine produced in October on the marc of Amarone and Recioto.
This is an elegant wine that is complex and reflects the style of the family. It is round, but dry, and is a great protagonist of the territory that expresses its worth full heartedly. It is suitable for aging and for food pairings.

## Vineyard Notes

**Soil:** moraine clay and limestone of moraine origin.
**Vine density:** 5500 vines per hectare.
**Vineyard age:** 20 years.
**Cultivation:** Guyot.
**Pruning:** 12 buds/plant.
**Production:** 9000 kg/hectare.
**Grape varieties:** 35% Corvina, 35% Corvinone, 20% Rondinella, 10% Rossignola, Oseleta, Negrara, Dindarella.

## Winemaking Technique

**Grape harvest:** end of September, beginning of October.
**Crushing and destemming**
**Alcoholic fermentation and maceration:** 15 days/temperature 28° C.
**Malolactic fermentation**
**Natural clarification in stainless steel:** until February.
**Slow alcoholic fermentation on the marc of Amarone and Recioto:** 8/10 days temperature 18° C.
**Ageing:** in Slavonian oak barrel for 1/2 years.
**Bottling and bottle ageing:** 6 months.

## 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 armony. 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 ageing:** 12/15 years.
**Combinations:** red meat, game and cheeses.
**Serve at:** 16°-18° C.

## Chemical Analysis

**Alcohol** (% in vol.): 14,5
**Reducing Sugar** (g/l): 3,1
**Total Acidity** (g/l): 6,4
**Net Dry Extract** (g/l): 35
**Total Phenols** (mg/l): 2100

## Bottle Size: 375 ml, 750 ml, 1500 ml, 3000 ml