



WHAT'S IN IT?

VINTAGE	2017
GRAPE VARIETY	35% Corvina, 35% Corvinone, 20% Rondinella, 10% Rossignola, Oseleta, Negrara, Dindarella.
DECLON	VENETO ITALY

REGION VENETO, ITALY
WINEMAKER RICCARDO TEDESCHI
ALCOHOL (ABV) 13,5%

STYLE FRUITY AND ELEGANT

FARMING SUSTAINABLE

AWARD

Vapolicella Superiore DOC

PRODUCER'S STORY

The Tedeschis' name is one of the names rooted in the history of Valpolicella Classica wine. The estate's first documents date back to 1630: the family continue the work of interpretation and exaltation of the territory in the entirely 46 ha of hillside vineyards' property, out of a total of 99 hectares. Attention to tradition, focus on innovation, knowledge of the territory, sustainable viticulture and vinification of the grapes from single vineyards are the key elements that make up the identity of the Tedeschi's estate.

These values have become the Tedeschi's style, a mix of strength, elegance and unmistakable character, a true and a typical expression of the territory.

WHAT HAPPENED IN 2017?

Peculiar vintage with a dry and rigid winter. In general, temperatures below average were recorded and production, especially in the hills, underwent a sharp decrease (about 15-20% less). Thanks to the temperature changes of the second decade of August and the rains of September, the grapes complete then the ripening with very high-profile quality Valpolicella reds.

WHAT DOES IT TASTE LIKE?

Fresh with clear notes of cherry and currants. Good body, good structure, well-balanced and harmonic structure. The after taste confirms the notes in the bouquet.

WHAT TO DRINK IT WITH?

Pasta, white and red meat dishes.

