



LA FABRISERIA Valpolicella Classico Superiore DOC

PRODUCER'S STORY

The Tedeschi's name is one of the names rooted in the history of Valpolicella Classico 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 2016?

The season had a difficult beginning. June saw abundant rainfall. However, with respect to temperature and light the rest of the season progressed similarly to the 2015 vintage, and ultimately there was very scarce rainfall. The harvest was carried out over a long period in order to take maximum advantage of the excellent temperature range that was evident starting in August.

The late harvest during which the grapes were able to ripen over several weeks of cool weather has produced excellent results. The resulting wines have excellent pH, acidity and color as well as optimal aromatic characteristics.

The wines produced are well-defined with great structure, extract and complex flavors. The 2016 vintage will be remembered for its flavor and particularly fresh bouquet.

WHAT DOES IT TASTE LIKE?

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.

WHAT TO DRINK IT WITH?

Game and red meat, skim milk and aged hard cheeses.

WHAT'S IN IT?

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| VINTAGE | 2016 |
| GRAPE VARIETY | 40% Corvina, 40% Corvinone, 15% Rondinella, 5% Oseleta . |
| REGION | VENETO, ITALY |
| WINEMAKER | RICCARDO TEDESCHI |
| ALCOHOL (ABV) | 15% |
| STYLE | FRUITY, MEDIUM FULL BODY AND ELEGANT |
| FARMING | SUSTAINABLE |
| AWARD | 94 FALSTAFF/ GOLD KWC / 92 JS |