Tedeschi: noblesse oblige

scritto da Redazione Wine Meridian | 14 Novembre 2017



It’s time to harvest at Tedeschi’s, historical winery in Valpolicella region.

Thanks to the family enologist Riccardo’s dedication and passion, Tedeschi wines have received important national and international prizes, demonstrating diligence and professionalism of the owners: the brother and sisters Riccardo, Antonietta and Sabrina, who inherited the winery from their father Lorenzo.

“*We are so proud of these results, which repay the strength of our family and the teachings that our father Lorenzo, passed on our brother Riccardo. Furthermore, these goals encourage us to continue our research activity, which we started years ago, both for the “zonation”, and for the vineyards’ scents characterization; to produce quality wines, with a great personality, it’s necessary to know the territory*” comments Maria Sabrina Tedeschi.

“*We work hard to make the winery more sustainable* – says

Riccardo Tedeschi- *with respect for the environment, we try to reduce water consumption, to make a shrewd and informed use of organic treatments to the vine, supporting the environmental biodiversity and, also in drying, to make investments that reduce the energetic consumption, slow down the kinetics of process and allow the control of the same shielding, according to nature's time*".

Here are the wines which has received important recognitions this year:

Capitel Monte Olmi – Amarone della Valpolicella DOCG Classico Riserva

Monte Olmi is the name of this vineyard, located at Pedemonte di Valpolicella in the heart of Valpolicella Classica. The vineyard has a south-western exposure and is 2.5 hectares in size. It is laid out on terraces in order to ensure efficient draining in case of abundant rainfall. At the same time, the depth and the clay structure of the terrain serve to retain water during dry period.

Winemaking Technique

Grape harvest: end of September, beginning of October.
Grapes drying in fruit storage structure: controlled humidity 4 months.
Soft pressing
Alcoholic fermentation and maceration: 40/60 days/temperature 15° C.
Ageing: 4 years.
Bottling and bottle ageing: 6 months.

Description Of The Wine

Color: strong ruby red. Clear and transparent.
Bouquet: aromas of crushed blackberries, spice and flowers combined with notes of Slavonia oak.
Flavor: full-bodied, with peppery, berry character, medium tannins and a fine finish. The after-taste confirms the

character of the bouquet. This wine has a long-lasting and persistent flavour.
Suited for ageing: it is a keeping wine.
Combinations: red meat and game-cheeses, aged cheeses.
Serve at: 16-18° C.

This 2011 year bottle has received important international prizes:
The James Suckling, that gave it 95 points;
Wine Spectator, that evaluated it with 94 points;
Vinous, that gave it 93+ points

La Fabriseria – Amarone della Valpolicella DOCG Classico Riserva

This wine is made from a high selection of grapes coming from the vineyard La Fabriseria, located in the high hill of Valpolicella Classica (Sant'Ambrogio and Fumane communes). The aim, when producing this wine, is to obtain great structure combined with an elegant aroma. This is the basis for continued and increasing excellence during the wine's entire period of evolution. This Amarone is the fruit of Renzo Tedeschi's passion for good wine and his constant desire to strive for the best. Nature has not always been generous: that is why, since 1983, this wine has only been produced in certain outstanding vintages.

Winemaking Technique

Grape harvest: end of September, beginning of October.
Grapes drying in fruit storage structure: controlled humidity 4 months.
Soft pressing
Alcoholic fermentation and maceration: 40/60 days/temperature 15° C.
Ageing: in Slavonian oak barrel for 4 years.
Bottling and bottle ageing: 1 year.

Description Of The Wine

Color: strong ruby red. Clear and transparent.

Bouquet: aging aromas such as roasting, vanilla and tobacco together with red fruits such as red currants, raspberries and cherries under spirits. Notes of honey and alcohol make this quite special and, at the same time, a classic Amarone.
Flavor: shows harmony and balance. Full-bodied, with a lovely silky tannins and a long persistence, long raisin and spicy after-taste. The after taste confirms the notes in the aroma. This wine has an exceptionally long and persistent flavour.
Suited for ageing: it is a keeping wine.
Combinations: red meat and cheeses.
Serve at: 16-18° C.

This 2011 wine won the following prizes:
4 vines in Guida Vitae 2018 of AIS;
94 points from Vinous;
91 points from James Suckling;

www.tedeschiwines.com