



VINITY
WINE COMPANY

La Cappuccina Recioto Di Soave “Arzimo”

Appellation: Recioto di Soave DOCG

Type: White, sweet, dessert

Varietal: 100% Garganega from the estate’s own vineyards

Certified Organic

The name “Arzimo” comes from the local dialect *arzimi* is the name given to the finest, tiny bunches of Garganega – so sweet and perfect they had their own name.

Tasting Notes

Color: Rich yellow-gold.

Bouquet: Perfumed notes of honey, candied fruit and vanilla.

Taste: Velvety smooth brandied apricots with crisp, fresh-fruit acidity that keeps the mouth clean and ready for more. There is a small amount of botrytis in the bunches, when selected, that adds to this wine’s complexity.

Alcohol: 14% (varies with vintage).

Serving Suggestion: Serve at a temperature of 13°-14°C. (55°-57°F). We recommend crystal cachet stemware.

Pairing: You can serve this on its own as dessert or as a vino da meditazione. It also pairs well with custards, cream desserts, petits fours, and blue cheeses. It is especially recommended with the traditional treats of Verona, Offella d’Oro, Nadalin, Zaleti (the bright yellow cookies of Venice), and Zabaglione.

Vineyard Notes

Production area: Alpone Valley.

Elevation: 80 meters (260 feet) a.s.l.

Exposure: South-easterly.

Soil: Medium-textured soil of lavic basalt with volcanic origin.

Training Method: Modified Veronese Pergola training system.

Age of the vines: 30-40 years.

Density: 3,500 vines/ha.

Yield: 15 hl/ha (133 gallons/acre).

Winemaking Notes

Harvest: The “Arzimi” are picked by hand and placed in small, slatted wooden crates (with only one layer of grapes per case) and then stored in drying rooms known as *fruttai*. The dried fruit is pressed in mid-February (Tessari family tradition, is the date should be Valentine’s Day).

Vinification: The semi-dried grapes are pressed softly and the must is fermented on lees in oak barriques.

Agging: About 14-months on lees in oak barriques, the and held a year in bottle before release.



La Cappuccina was founded over a century ago, in Costalunga di Monteforte d’Alpone, the heart of the Soave. The name of the estate comes from a small private 15th century chapel where the Capucin monks once celebrated religious services. At the present time, Sisto, Pietro and Elena Tessari along with their father Lorenzo, run the estate, each playing a different role in the management of the winery. All of the different phases of the production cycle, from the vineyard to the bottling line, are carried out in observance of the rules for biological cultivation, under the supervision of the Istituto Mediterraneo di Certificazione (the Mediterranean Institute of Certification), under the AMAB brand. This type of viticulture forbids the use of chemical weed killers, chemical fertilizers, and pesticides to guarantee healthier, more natural products and a greater respect for the environment. They are also NOP certified and certified Organic by Bios srl.