



VINITY
WINE COMPANY

La Cappuccina Sauvignon “Basaltik”

Appellation: Veneto IGT, Sauvignon

Type: White, dry

Varietal: 100% Sauvignon from the estate’s own vineyards.

Certified Organic

“Basaltik,” a wine whose aromatic profile is conveyed by the aromatic matrix of the basaltic volcanic soil in which its grapes grew. The intense, unmistakable presence of peach, grapefruit, mint, sage and herbs. Structured and full on the palate with great balance. Best with fish and crustaceans, ideal with vegetarian dishes.

Tasting Notes

Color: Star bright straw yellow.

Bouquet: Intense, traditional of Sauvignon, reminiscent of peaches. Scent of grapefruit and herbs.

Taste: Dry, well-structured and full, with an intense and unmistakable presence of peach, grapefruit, mint, sage and herbs. Great balance on the palate.

Alcohol: 13% (varies with vintage).

Serving Suggestion: Serve at a temperature of 10°-12°C. (50°-54°F).

Pairing: Excellent with fish, seafood, and seafood hors d’oeuvres. Perfect with organic green salads and spring vegetable dishes.

Vineyard Notes

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 years.

Density: 3,500-5,400 vines/ha and yield of.

Yield: 55 hl/ha (490 gallons/acre).

Winemaking Notes

Harvest: First 10-days of September with several passes through the vineyard selecting the bunches at optimum ripeness. Picking takes place at the coolest part of the day to maintain acidity and freshness.

Vinification: Grapes are carefully selected and destemmed, macerated on the skins and pressed softly. The must undergoes cold, static settling and is then fermented at controlled temperatures.

Agging: The wine matures on its lees for about six months in stainless steel tanks, followed by assemblage and bottling.



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.