



## La Cappuccina Rosso Veneto "Campo Buri"

**Appellation:** Rosso Veneto IGT

**Type:** Red, dry

**Blend:** 90% Carmenère and 10% Oseleta from the estate's own vineyards.

**Certified Organic**

The name "Campo Buri" means "Field of the Buri (family)," the historic owners of this plot of land. The wine is made from Carmenère, a particularly high-quality clone of Cabernet Franc that was widely grown in North-east Italy in the 1800s. This is blended with a small amount of Oseleta. Oseleta is an ancient Veronese variety with very small bunches and very low yields. La Cappuccina has revived this grape and add it to this blend because of its extraordinarily concentrated perfume.

### Tasting Notes

**Color:** Intense and concentrated ruby red.

**Bouquet:** Herbaceous notes overlay blackcurrants, blueberries) with spicy hints of pepper, cloves and vanilla.

**Taste:** Well-balanced dark fruit on the palate, with ripe tannins and a very long finish.

**Alcohol:** 13% (varies with vintage).

**Serving Suggestion:** 18°-20° C (64-68° F). Use large-bowl, high-quality stemware.

**Pairing:** It is an excellent match for grilled or roasted red meats, game and mature cheeses.

### Vineyard Notes

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

**Exposure:** South-easterly.

**Soil:** Lavic basalt with volcanic origin.

**Training Method:** Guyot and Cordon Spur training systems.

**Age of the vines:** 25 years.

**Density:** 5,400 vines/ha (2,185/acre).

**Yield:** 45 hl/ha (400 gallons/acre).

### Winemaking Notes

**Harvest:** Each varietal is harvested separately when they are at optimum ripeness.

**Vinification:** Grapes are carefully selected and destemmed and crushed. This is followed by 30-to-40-days of fermentation and maceration on the skins with maximum temperature of 28° C (82° F). Malolactic fermentation follows.

**Ageing:** Around 14-months in French Barriques, followed by assemblage and then held in bottle for at least a year 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.*