



VINITY
WINE COMPANY

La Cappuccina Rosso Veneto "Madègo"

Appellation: Rosso Veneto IGT

Type: Red, dry

Blend: 80% Cabernet Sauvignon, 10% Merlot and 10% Carmenère

Certified Organic

The Madègo vineyard is named after *madègo*, which in the local dialect was the name of the alfalfa harvest. The plot used to be an alfalfa field before being planted to vine a little over 30 years ago.

Tasting Notes

Color: Intense ruby red with purple highlights.

Bouquet: Fresh red berry fruit, moderately herbaceous, with barrel notes that are very well integrated with the berry fruit.

Taste: Round, well-balanced fruit with light tannins and a spicy aftertaste that is pleasing and soft. It is youthful, full of fruit, and made to be enjoyed upon release.

Alcohol: 13% (varies with vintage).

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

Pairing: Ideal with roast or grilled meats and moderately mature hard cheeses. We recommend it with roast beef with herbs, liver cooked with onions and wine, or raw porcini mushrooms with slivers of Vezzena cheese.

Vineyard Notes

Production area: Madègo vineyard.

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: 30 years.

Density: 3,300-5,400 vines/ha (1,335-2,185/acre).

Yield: 55 hl/ha (490 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 15-to-20-days of fermentation and maceration on the skins with maximum temperature of 28° C (82° F). Malolactic fermentation follows.

Aging: Around 8-to-10-months on lees in stainless steel followed by some time in oak tonneaux. This varies greatly depending on the vintage to add some tectural elegance to the wine but without sacrificing its fruity and fresh nature. This is followed by assemblage and then the wine is held in bottle for at least six-months 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.