



La Cappuccina Pinot Grigio Delle Venezie

Appellation: Delle Venezie IGP

Type: White, dry

Varietal: 100% Pinot Grigio

Certified Organic

Delle Venezie refers to the Tre Venezie, Venezia Euganea, Venezia Giulia and Venezia Tridentina. These were three administrative regions which existed between 1866 and 1919 and correspond to the modern-day regions of Veneto, Friuli-Venezia Giulia and Trentino-Alto Adige. Today, Delle Venezie covers this historic region (with the exception of Alto-Adige (Südtirol)). The cool, breezy climate is heavily influenced by the Alps, and helps maintain fresh acidity in the wines. Day-night temperature variation develop aromatic intensity. Water availability is rarely a problem.

Tasting Notes

Color: Bright yellow.

Bouquet: Freshly cut honeydew, pear, Meyer lemon, with white flowers and mandarin orange notes.

Taste: Crisp orchard fruit, spring flowers, and subtle tropical notes. There is a zesty acidity and a delicious, light mineral finish.

Alcohol: 12.5% (varies with vintage).

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

Pairing: Pasta with clams or with pancetta, seafood risotto, light fish plates, speck, light cheeses, crostini or crackers with mozzarella and anchovies.

Vineyard Notes

Exposure: Northern-southern exposure.

Soil: Medium-textured with lavic basalt.

Training Method: Guyot, high density.

Age of the vines: 15 years.

Density: 5,500 vines/ha.

Yield: 70 hl/ha (1,012/acre).

Winemaking Notes

Harvest: Mid September.

Vinification: Fermented with native yeasts in stainless steel, there is a short maceration on the skins, which adds color, flavor intensity, body and texture to the wine. The must undergoes cold, static settling and is then fermented at controlled temperatures.

Maturation: The wine matures on its lees for five months.



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.