



VINITY  
WINE COMPANY

## La Cappuccina

### Soave

**Appellation:** Soave DOC

**Type:** White, dry

**Varietal:** 100% Garganega from the estate's own vineyards.

**Certified Organic**

In this Soave we find all the traditional characteristics of Garganega from around Verona but especially we can recognize its area of origin: the black earth of the Alpone Valley. Its character infuses every wine from here with pronounced aromatic qualities and precise perfumes, with dominant notes of citrus fruits and warm graphite, along with hints of tropical fruits and hawthorn. It is a refreshing wine, whose flavors evolve tantalizingly on the palate, leaving a traditional almond note on the finish.

**Color:** Bright straw yellow.

**Bouquet:** Delicate, with notes of flowers and almonds.

**Taste:** Dry, well-structured and delicately fruity, with the hint of bitter almonds on the finish that is typical of Garganega-based wines.

**Alcohol:** 12% (varies with vintage).

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

**Pairing:** Ideal as an aperitif or, thanks to its great versatility, can be enjoyed throughout a meal (except with richly flavored red meat dishes). It is excellent with fish or seafood hors d'oeuvres.

#### 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:** 70 hl/ha (620 gallons/acre).

#### Winemaking Notes

**Harvest:** End of September and carefully selected to ensure that only ripe and healthy berries are used.

**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.

**Aging:** 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.