



VINITY
WINE COMPANY

La Cappuccina Rosso Veneto "Madègo"

Overview

- Before it was a vineyard, this plot was an alfalfa field — and in the local dialect, the alfalfa harvest was called madègo. Some thirty years ago, the Tessari family planted vines here instead, on volcanic basalt soil above Costalunga di Monteforte d'Alpone. This is Bordeaux grapes gone Veronese — a blend of Cabernet Sauvignon, Merlot, and Carmenère, certified organic and grown on lava-born soil with real personality.

Appellation: Rosso Veneto IGT

Type: Red, dry

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

Winemaking and Vineyard Notes

Production area: Madègo vineyard, Costalunga, in the Soave DOC production area, province of Verona.

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).

Harvest: Each varietal is harvested separately and when at optimum ripeness.

Vinification: Grapes are carefully selected and destemmed and crushed, then followed by 15-to-20-days of fermentation and maceration on the skins with max. temperature of 28° C (82° F). Malolactic fermentation follows.

Aging: 8-to-10-months on lees in stainless steel followed by some time in oak tonneaux. This is followed by assemblage and then the wine is held in bottle for at least six-months before release.

Tasting Notes

Color: Bright yellow.

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

Palate: 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).

Food Pairing

Excellent with grilled or barbecued meats, roast beef with herbs, moderately aged cheeses, and an arugula salad topped with shaved Grana Padano.



La Cappuccina is a family-owned winery located in the volcanic hills of the Soave zone in Veneto, where the Tessari family has farmed organically for decades. The name of the estate comes from a small private 15th century chapel where the Capucin monks once celebrated religious services. Known for their commitment to sustainable viticulture and minimal-intervention winemaking, the estate produces fresh, mineral-driven wines that reflect the basalt-rich soils and cool hillside vineyards of the region.