VINITY
WINE COMPANY

La Cappuccina
Soave Classico



BIOLOGICO

Overview

- The bell of the small chapel on the wine's label rings just once a year, on June 24th, for Saint John. It gave La Cappuccina its name, after the Capuchin friars who once prayed there. The Tessari family has made wine here in Costalunga di Monteforte d'Alpone since 1890, and farmed organically since 1985. Their benchmark Soave is 100% Garganega from 35-to-40-year-old pergola vines rooted in black volcanic basalt, fermented in steel and left on its lees for about seven months. Lime, white flowers, thyme and a flinty, almond finish. Serve well chilled.

Appellation: Soave DOC

Varietal: 100% Garganega

Type: White, dry



Winemaking and 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).
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 approximately six-seven months in stainless steel tanks, followed by assemblage and bottling.

Tasting Notes

Color: Bright straw yellow.
Bouquet: Delicate, with notes of flowers and almonds.
Palate: Dry, well-structured and delicately fruity, with the hint of bitter almonds and flinty finish that recalls the volcanic soils.
Alcohol: 12%.
Serving Suggestion: 8–10 °C (46–50 °F)

Food Pairing

Aperitivi, fish starters and pastas, white and cured meats, grain and vegetable soups, vegetarian and vegan dishes, anchovy pizza. Potato gnocchi with Monte Veronese cheese, spaghetti carbonara.

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.

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