



- **Since 1890 the Tessari family has been producing wine** at their estate called “La Cappuccina”, located in Costalunga di Monteforte d’Alpone, in the Soave D.O.C. area, east of Verona.
- The winery owes its name to the small 15th century **chapel once belonged to Capuchin friars**. More than 66 acres of high density and low yield vineyards have been cultivated with the same passion for generations.
- Since 1985 they applied **organic methods** that forbid the use of chemical fertilizers, weed killers and pesticides in order to preserve the environment and achieve **extremely elegant and refined wines**. In this **volcanic area** well suited to viticulture, the potential of the Garganega grape (70% of the vineyards) is fully explored and experimented.

**Varietal:** 90% Carmenere, 10% Oseleta

**Appellation:** Veneto IGT

**Production Zone:** Monteforte d’Alpone, Veneto; altitude 80 mt a.s.l.

**Soil:** Lavic Basalt of volcanic origin (30-40 years vines)

**Vinification:** Hand harvested at optimum ripeness. Soft pressing, skin maceration for 30-40 days, and temperature-controlled fermentation and malolactic with natural yeasts

**Maturation:** 14 months in French oak barrels, with further refinement in bottle for at least 12 months before release

The name “Campo Buri” means “Field of the Buri family”, the former owners of this plot of land. Well-balanced and powerful. It develops greater complexity with age.



100% ORGANIC



OLD VINES

- *Intense and concentrated ruby-red color. It displays herbaceous notes that blend with suggestions of berry fruits (black currants and blueberry) and spicy hints (pepper, cloves and vanilla). Campo Buri offers well-balanced fruit on the palate, with ripe tannins and a very long finish.*
- *It is an excellent match for grilled or roasted red meats, wild game and aged cheeses.*