



- **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: 100% Sauvignon Blanc

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 and temperature-controlled fermentation in stainless steel tanks

Maturation: 6 months on fine lees, with further refinement in bottle for few months before release

Basalt is a fine-grained rock formed from the rapid cooling of low-viscosity lava rich in magnesium and iron. More than 90% of all volcanic rock on Earth is basalt. **As the name suggest, “Basaltik” is strongly influenced by the volcanic soil from which it comes.**



100% ORGANIC



OLD VINES

- *Bight straw yellow color. Intense, typical nose, nuances of peach, grapefruit, mint, sage and aromatic herbs. It is full and structured on the palate, and very well-balanced.*
- *Good with fish or seafood dishes, specially with organic green salads.*