



- **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% Garganega

Appellation: Soave DOC

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, and temperature-controlled fermentation in stainless steel tanks with natural yeasts

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

This wine has always constituted the backbone of the estate’s range. Clean, crisp, stony and savory-fruity, this is a well-balanced and food-friendly **Italian white with an extra measure of depth and complexity**. Chill and enjoy.



100% ORGANIC



OLD VINES

- *Bight straw yellow color. Floral notes open to a delicate scent of almond. Dry, well-structured and delicately fruity, with a hint of almond on the finish which is typical of Garganega based wines.*
- *Perfect as an aperitif, it matches greatly light appetizers, foie gras, aged cheeses, fish and vegetable soups, pastas with light sauces as well as grilled seafood.*