



- **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: 7-8 months on fine lees in oak barrels, with further refinement in bottle for at least 10 months before release

This is a 100% Garganega from the vineyard San Brizio behind Villa Buri. This great Soave from the Alpone Valley is rich and well-structured, with a deep straw yellow hue and golden highlights.



100% ORGANIC



OLD VINES

- *Deep yellow in color with golden highlights. Fragrant notes of wildflowers and ripe apples with hints of honey and vanilla which add to its structure even greater complexity. Rich concentrated and mouth-filling without losing its freshness and persistency.*
- *An excellent choice for seafood and vegetable creations, foie gras, aged cheese and grilled white meats.*