

La Fabriseria

Amarone della Valpolicella DOCG Classico Riserva

This Amarone was born of the passion Renzo Tedeschi had for good wine – as an authentic expression of the territory – and of his determination to create something unique. It is produced from a selection of grapes from the Fabriseria vineyard on the hills of Valpolicella Classica between the communities of Fumane and Sant’Ambrogio di Valpolicella.

As always, the goal we are reaching for is to obtain a wine with great structure, characterized by an aromatic elegance that allows for the continued and progressive appreciation of the wine during its evolution.

The privilege of making one wait: from 1983 until today only a few vintages have been produced, all of which started out as exceptional and distinctive at harvest and then again after vinification.

Character and personality as expressions of a powerful territory.



Vineyard Notes

Soil: clay and limestone with a strong rock structure.

Vine density: 7200 vines per hectare.

Vineyard age: 20 years.

Cultivation: Guyot.

Pruning: 10 buds/plant.

Production: 6000 kg/hectare.

Grape varieties: 40% Corvina, 40% Corvinone, 15% Rondinella 5% Oseleta.

Winemaking Technique

Grape harvest: end of September, beginning of October.

Grapes drying in fruit storage structure: controlled humidity 4 months.

Soft pressing

Alcoholic fermentation and maceration: 40/60 days/temperature 15-18° C.

Ageing: in Slavonian oak barrel for 4 years.

Bottling and bottle ageing: 1 year.

Description Of The Wine

Color: strong ruby red. Clear and transparent.

Bouquet: aging aromas such as roasting, vanilla and tobacco together with red fruits such as red currants, raspberries and cherries under spirits. Notes of honey and alcohol make this quite special and, at the same time, a classic Amarone.

Flavor: shows harmony and balance. Full-bodied, with a lovely silky tannins and a long persistence, long raisin and spicy after-taste. The after taste confirms the notes in the aroma. This wine has an exceptionally long and persistent flavour.

Suited for ageing: it is a keeping wine.

Combinations: red meat and cheeses.

Serve at: 16-18° C.

Chemical Analysis

Alcohol (% in vol.): 17

Reducing Sugar (g/l): 6,5

Total Acidity (g/l): 6,6

Net Dry Extract (g/l): 39

Total Phenols (mg/l): 3550

Bottle Size: 750 ml