

Tedeschi

Crafted from hand-selected grapes left to slightly overripen on the vine, this wine showcases the intensity of Valpolicella Classico's terroir , with vibrant dark fruit, delicate spice, and a long, polished finish.

TEDESCHI

92



La Fabriseria Valpolicella Classico Superiore 2017

Veneto, Italy

Region and Vineyards

La Fabriseria comes from a **single vineyard in Valpolicella Classica**, located in the communes of **Sant'Ambrogio and Fumane**. This region is known for its **cool breezes, hillside elevations, and limestone-rich soils**, which enhance freshness and complexity.

The vineyard sits on **clay and limestone soils with a high skeletal component**, promoting **excellent drainage and mineral intensity** in the wine. The vines, aged **23 years**, are trained in the **Guyot system** at a density of **7,200 vines per hectare**. The yields are **exceptionally low (6,400 kg/ha)**, ensuring great concentration in the final wine.

Winemaking

Harvest takes place from **late September to mid-October**, with part of the grapes left as **whole clusters (not destemmed)** to preserve aromatic freshness.

Fermentation and maceration last for **30 days at controlled temperatures (20°-23°C)** , allowing slow extraction of tannins and complex aromas. The wine is then aged for **24 months in Slavonian oak barrels**, followed by **6 months of bottle aging**, ensuring integration of structure and balance.

Tasting Notes

- **Color:** Deep ruby red, clear and bright.
- **Aroma:** Blackcurrant, cherry, black cherry, and plum, with subtle mineral notes, hints of vanilla, and ethereal complexity.
- **Palate:** Rich and well-balanced, with a firm tannic structure and refreshing acidity. A long, fruit-driven finish with freshness and depth.

Alcohol :15,00 %

Composition: 40% Corvina, 40% Corvinone, 15% Rondinella, 5% Oseleta

VOYAGEURS DU VIN

DISTRIBUTED BY

WWW.VOYAGEURSDUVIN.COM

TEDESCHI

La Fabriseria Valpolicella Classico Superiore 2017

Did You Know?

La Fabriseria was created as a **benchmark for high-quality Valpolicella**, rivaling Amarone in concentration and elegance. The **Tedeschi family**, renowned for their traditional approach, produces this wine to **express the purest identity of Valpolicella Classico's terroir**.

Wine Pairing Ideas

- **Grilled venison with juniper sauce** – The wine's structure and fruit intensity balance the gamey richness.
- **Dry-aged beef ribeye** – The tannins soften against the marbling, while the fruit enhances the meat's savoriness.
- **Aged Parmigiano Reggiano** – The wine's acidity and minerality complement the nutty, crystalline texture of the cheese.
- **Wild mushroom risotto** – The earthy notes of mushrooms pair beautifully with the wine's layered complexity.



Robert Parker (RP) : 92 Points (2017)

The Tedeschi 2017 Valpolicella Classico Superiore la Fabriseria is a much smaller production from this leading winery, with only 6,600 made. It represents a blend of 40% Corvina, 40% Corvinone, 15% Rondinella and 5% Oseleta, all aged in large oak casks for 24 months. Important fruit selection in this dry and hot vintage is what makes those production numbers much lower than average (hovering at about 10,000 bottles in a normal year). Those tough choices have paid off here, as the wine shows lots of life, dark fruit intensity and lasting spice. It offers a generous, richly layered mouthfeel.