





The first documents relating to the Tedeschi estate date back to the 17th century; since the 1630s, the family have worked within the region, shaping and influencing its vineyards and landscape. Today their association with Valpolicella, its terroirs and its leading wines is recognised worldwide.

The Tedeschi winery is a premium family-owned and run winery producing renowned classic Veronese wines, including Valpolicella, Amarone, Ripasso and Soave.

Lorenzo Tedeschi devoted his life to building the family business, focusing on research and innovation as well as the expansion of the premium vineyard sites. The family have owned the Monte Olmi vineyard since 1918, and produced Recioto there until the 1960's when Lorenzo started using the grapes to produce Amarone. Then, in 1964, he decided to vinify the grapes separately and to feature the name of this famous single vineyard on an Amarone label.

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Today, Antonietta, Sabrina and Riccardo continue the legacy of the family-run business. They have further invested in the new vineyard sites of La Fabriseria in Pontare and Maternigo in the eastern part of Valpolicella.



IMAGES This page – Top – Maternigo Vineyard. Middle – The Tedeschi family. Bottom – The Tedeschi aging cellars. Opposite page – La Fabriseria Vineyard.

The Vineyards

The Tedeschi estate is comprised of four key vineyards: Fabriseria, Monte Olmi, Tenuta Maternigo and Lucchine.

La Fabriseria is located in Pontare at an altitude of 450 metres and covers seven hectares. It overlooks the entire Valpolicella Classica valley as well as the city of Verona, and Lake Garda. The name "Fabriseria" is derived from the word for a local Veronese parish council belonging to the village Catholic church. The Tedeschi's grandfather, Riccardo, was a councillor (or "Fabbricere") and it was a custom for the councillor to bring a bottle of his best wine to propose a toast at the end of each meeting.

In honour of their grandfather, the Tedeschis named their best wines Amarone La Fabriseria and Valpolicella Classico Superiore La Fabriseria.

Both are produced with grapes from this vineyard.

Monte Olmi was bought by the Tedeschi family in 1918 and is situated in Pedemonte di Valpolicella in the heart of Valpolicella Classica. The south-west facing vineyard covers 2.5 hectares of morainal, red clay and calcareous soils. The vines are planted on slopes between recently reposted, dry stone walled terraces known as "marogne".

Tenuta Maternigo, meaning "land of the mother", is a property in Valpolicella DOC between the municipalities of Tregnago and Mezzane di Sotto, and was bought by Tedeschi in 2006. The estate was chosen after extensive research which showed that the soil was particularly suitable for the Valpolicella varieties. The property covers 84 hectares, of which 31 are under vine and planted on south-east and south-west facing slopes at altitudes between 200 and 450 metres.



IMAGES This page – Above – Tedeschi Harvest. Middle – Tedeschi 'Capitel' in dry rock walls. Bottom – 'Croce' (Cross) at La Fabriseria vineyard.

Opposite page – Above – Monte Olmi vineyard. Bottom – Maternigo vineyard . Bottles – Capitel Monte Olmi Amarone della Valpolicella DOCG Classico, Maternigo Valpolicella DOC Superiore and Amarone della Valpolicella DOCG.

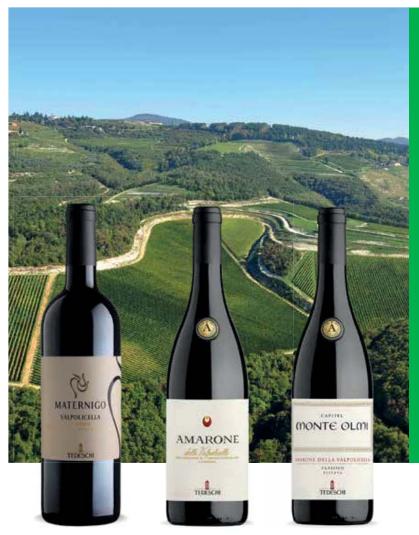




The grapes for Maternigo Valpolicella Superiore are all sourced from the single vineyard of Impervio, named because of its challenging steep terrain.

The Lucchine vineyard is in Pedemonte in the heart of the Valpolicella Classica. New facilities for drying grapes were completed in July 2007. They are located close to the vineyard and considered to be state-of-the-art in Valpolicella.

Tedeschi are also one of the 13 founding members of the Amarone families' association (Famiglie dell Amarone d'Arte) of which Sabrina Tedeschi is the current President. They work together to promote the quality of Amarone – one of the world's best known Italian wine styles.



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