

Ca' Rugate

VITICOLTORI IN
SOAVE E VALPOLICELLA

100 years of love for the land

Ca' Rugate is an agricultural business in Veneto which produces local wines that express in a simple and natural way the land on which they are grown, that of Soave Classico, Valpolicella and Lessini Durello. The company has known how to innovate, reinterpreting traditions and investing in the vineyards most suited to the cultivation of historical vine types. Its history goes back 100 years, bound to the four generations of the Tessari family and the dark and volcanic land of the Rugate hill, near the center of Brognoligo, where it all began.



At the beginning of the 20th century Amedeo “Mideo” Tessari recognized the high-quality potential of his while selling his own wine in the family hostelry. From father to son the history of Ca' Rugate is rooted the land of the Rugate. In the 1930s, the Tessari family farmed cherries, plums, peaches and almonds. Not a great deal of Garganega and Turbiana grapes were produced and they were sold at the local markets.

Over the years the vineyards were extended, and Mideo's son, Fulvio “Beo” Tessari, who had just bought the vineyards at Monte Fiorentine decided to make a wine himself. New concrete vats and large-sized casks were purchased and the first family winery was started at Rugate around 1950 and production grew rapidly. Fulvio and his eldest son, Amedeo, extended the Brognoligo winery and invested in new machinery. The first bottles with a Ca' Rugate label were of 1986 vintage, and Ca' Rugate wines began to cross national borders.

In 2001, the fourth generation of Tessari joined the business; Michele, Amedeo’s son. He began a major modernization process for the business, both in terms of quality and organization. 37 acres of vineyards in the nearby district of Montecchia di Crosara in Valpolicella were purchased. Concurrently a new modernized winery was opened in September 2002 at Montecchia di Crosara, along the Val d’Alpone road. This strategic and structural growth was supported by a network for wine distribution, which today stretches to 98 Italian provinces and 42 countries abroad.

In 2009 there was an investment in the neighboring area of Lessini Durello and today Ca' Rugate is a business well-rooted in the local land, but which also breathes in an international climate. With a property of over 175 acres of vineyards and a production which combines respect for tradition with appropriate innovation, the wines are the fruit of conscientious and meticulous work, in the name of continuity and quality.

Our choices in agronomy and oenology

Since 2004 all the vineyards of Ca' Rugate have worked with the most natural methods possible, in the name of environmental sustainability: from fertilizing to pruning the vines, to the use of pesticides. "We have completely abandoned chemical fertilizers, replacing them with cow manure on a three-year/five-year cycle, organic soil-improvers and organo-mineral fertilizers. The aim is to use healthy grapes, suited to winemaking which does not require corrective measures on the must and which preserves the essence of the harvested grapes, broadening the various characteristics peculiar to each harvest." With this objective, the company takes advice from consultants and technical experts of the highest caliber, who guarantee, on the basis of these criteria, the best results in the bottle.

In 2013 Ca' Rugate joined the Independent Wine-producers of Soave, an association affiliated to F.I.V.I. (Italian Federation of Independent Wine-producers), with the aim of protecting the typical qualities of Soave wine, emphasizing authenticity. By means of an operation for transparency of origin, traceability of the wine's production and respect for sustainable environmental values, the members work in the interest of interpreting, passing on knowledge and looking after the Soave territory and its wines.

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Grapes and territories

The vineyards owned by the Tessari family cross through the Soave Classico, Valpolicella, and Lessini Durello wine areas: 205 acres that are the heart of Ca' Rugate's wine production.

Soave

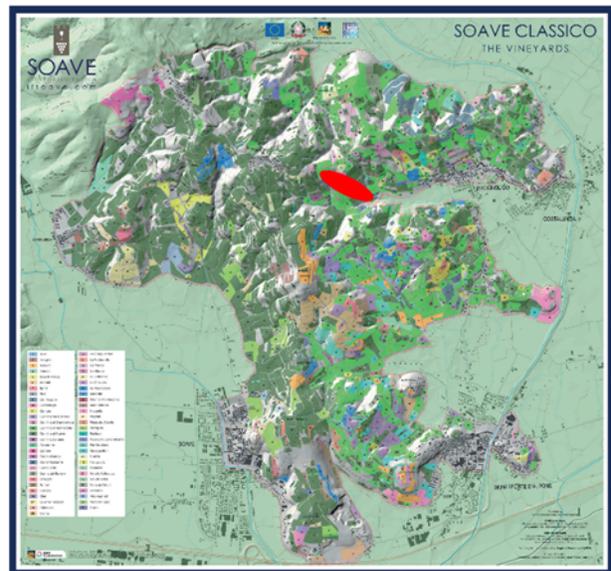
Soave is considered the first “typical” production area, determined in 1931 and recognized by Royal Decree in 1936, the first area of the DOC Veneto (1968) and the first ever DOCG of Veneto (with Recioto, in 1998).

The Soave territory extends over hills, some with gentle slopes, others in steeper, rougher places where the vineyards alternate with olive groves and fruit orchards. The volcanic origin of the land and its limestone and basalt characteristics make the soil generous, capable of giving life and taste to the typical grapes of this region, Garganega and Trebbiano di Soave. The climate is mild and temperate, with rainfall mainly in spring and autumn. Here, between the historic “Soave Classico” zone, “Soave Doc” and the sub-zone “Colli Scaligeri”, is the birthplace of white wines known throughout the world. There are about 4,250 acres of the historic and hilly part of Soave Classico, between Soave and Monteforte d’Alpone, the district with the highest density of vineyards in Italy.

The Vineyards

Monte Fiorentine is a territory in the Rugate district, in the heart of the Soave Classico, characterized by hills with an average altitude between 400 and 1,150 feet above sea level. It has belonged to the Tessari family since 1945 and is an historic vineyard par excellence, entirely planted with Garganega grapes. Since 1986 it has constituted the cru-named Monte Fiorentine, which is the highest quality level of Soave Classico in the Tessari production.

Planted surface area: 14.5 acres
Growing system: Verona mono-lateral pergola
Exposure: East, South-East, South-West
Grape Variety: Massale selection Garganega
Biodiversity onsite: Natural woodland
Altitude: 400 to 1,150 feet asl
Row arrangement: Broad steps
Vines per acre: 1,800
Irrigation: under canopy support system
Yield per acre: 3.7 tons
Fertilizer: Autumn organic
Buds per vine: 9 - 11
Planting pattern: 2.5 x 2.9'
Planted: 1945
Cover crop: total grass cover
Pruning: Pergola, single shoot



Valpolicella

Valpolicella is a territory made up of very different land types and climates, and the grape varieties can produce results which are rich in diverse complexities due to the changing conditions for quality and ripening of the grapes. "Valpolicella Classica" is in the north-west area of Verona, while in the north-east part lies the Valpolicella D.O.C. Astride a gentle slope dominating the valleys of Alpone and Cazzano di Tramigna, in the district of Montecchia di Crosara, are the vineyards of Ca' Rugate. At an average altitude of 1,476 feet above sea level, the soil contains little clay but is rich in lime, whitish in color, deep and fresh.



The Vineyards

Campo Lavei is a territory in the district of Montecchia di Crosara, in the heart of the hilly area in the DOC Valpolicella. The altitude is 1345 feet with a gentle slope and due east exposure. It has belonged to the Tessari family since 1999, and since 2004 it has been the source for the cru named Campo Lavei, which identifies the highest quality Valpolicella wines of the Tessari house.

Planted surface area: 16 acres

Growing system: Guyot

Exposure: East

Grape varieties: Corvina, Corvinone and Rondinella

Biodiversity onsite: Natural woodland

Altitude: 1345 feet asl

Row arrangement: Terraced

Average gradient: 14%

Irrigation: None

Vines per acre: 3600

Fertilizer: Autumn organic

Yield per acre: 3.9 tons

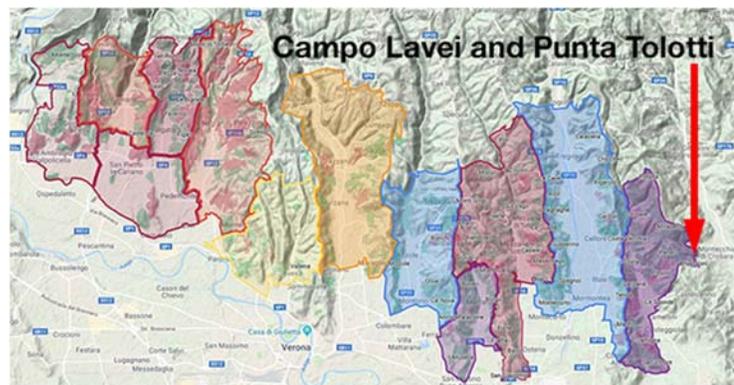
Planting pattern: 2.1 x 2.9'

Buds per vine: 8 - 10

Cover crop: Total grass cover

Planted: 2001

Pruning: Guyot, with single shoot



Punta Tolotti is also in the district of Montecchia di Crosara, It has belonged to the Tessari family since 1998, and from 2012 has been the source for the eponymous cru which represents the highest expression of Amarone wines of the Ca' Rugate house. The vineyard is planted with grapes of Corvina, Corvinone and Rondinella varieties.

Planted surface area: 15.5 acres

Exposure: East

Growing system: Pergola, mono-lateral

Grape varieties: Massale selection Corvina, Corvinone, Rondinella

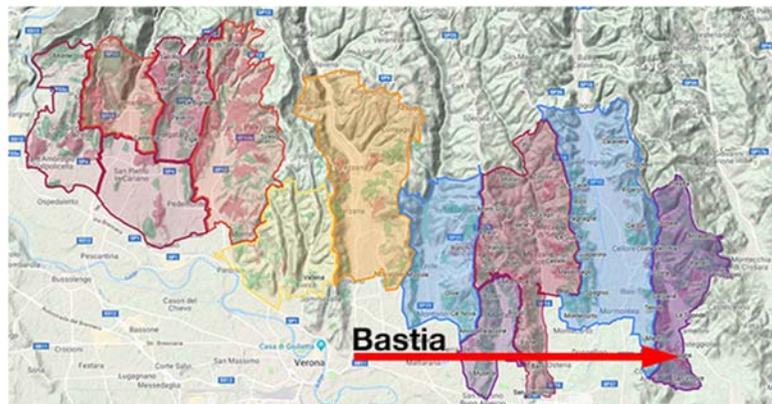
Biodiversity onsite: Natural woodland

Altitude: 1,335 to 1,411 feet asl

Row arrangement: Terraced
Average gradient: 23%
Irrigation: None
Vines per acre: 1,760
Fertilizer: Autumn organic
Yield per hectare: 3.5 tons
Planting pattern: 2.60 x 2.9'
Buds per vine: 9 - 11
Cover crop: Total grass cover.
Planted: 2006
Pruning: Guyot, with single shoot

Bastia is a territory in the district of Cazzano di Tramigna, in the heart of the hilly area in the DOC Valpolicella. The altitude is 1,050 feet with steep slopes and south/south-east exposure. It has belonged to the Tessari family since 2010 and has undergone yearly improvements to optimize quality. The vineyard is planted with Corvina and Corvinone grapes.

Planted surface area: 1.2 acres
Growing system: Verona pergoletta
Exposure: South/South-East
Grape varieties: Massale selection Corvina, Corvinone
Biodiversity onsite: Natural woodland
Altitude: 1,050 feet asl
Row arrangement: Terraced
Gradient: 27%
Irrigation: under canopy support system
Vines per acre: 1,972
Fertilizer: Autumn organic
Yield per acre: 4.1 tons
Planting pattern: 2.2 x 2.9'
Buds per vine: 8 - 10
Cover crop: total grass cover
Planted: 2015
Pruning: Guyot, single shoot



The name **Lessini Durello** is reserved for wines obtained from grapes of the Durella variety, cultivated in specific foothill areas of the Lessini mountains in the provinces of Verona and Vicenza, which extend for about 1,125 acres.

The land is hilly and very varied, fairly rich in granular structure, slightly alkaline. The soils are of volcanic origin, with basalt tuffs. The climate is temperate, rather hot in summer and not too rigid in winter. On the whole it is mild. Lessini Durello DOC is obtained from at least 85% of Durella. Garganega, Trebbiano di Soave, Pinot bianco, Pinot Nero and Chardonnay may be used in combination or singly for the remaining 15% max.



Planted surface area: 2.50.00 ha

Exposure: South

Growing system: Pergola, mono-lateral

Grape varieties: Massale selection Durella and Garganega

Biodiversity onsite: Natural woodland

Altitude: 985 feet asl

Row arrangement: Terraced

Average gradient: 18%

Irrigation: None

Vines per acre: 1,400

Fertilizer: Autumn organic

Yield per acre: 3.9 tons

Planting pattern: 3 x 2.3'

Buds per vine: 10 - 12

Cover crop: Total grass cover

Planted: 1989

Pruning: Guyot, with single shoot

MONTE ALTO SOAVE CLASSICO



DENOMINATION: Soave Classico DOC

GRAPE VARIETY: 100% Garganega

AREA OF PRODUCTION: A selection of the very best grapes from various vineyards across the commune of Monteforte d'Alpone.

SOIL: Volcanic, rich in limestone and clay.

HARVEST: Late picked (end of October) for maximum body and extract.

WINE MAKING PROCESS: Half wine is fermented in 5,900 gal barriques, half wine in 530 gal barrels, where it is also left to mature on lees for 6-8 months.

PRODUCTION: 10.000 bottles.

ORGANOLEPTIC ASPECTS: Rich golden yellow in color. Intense, lingering bouquet; scented with wild flowers, ripe fruit and almonds. A beautifully structured wine which will reach its peak after several years in bottle.

FOOD PAIRING: Ideal with grilled vegetables, cheese soufflé and tasty fish dishes.

Alcohol: 13%

Suggested initial serving temperature: 55°F.

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MONTE FIORENTINE SOAVE CLASSICO



DENOMINATION: Soave Classico DOC

GRAPE VARIETY: 100% Garganega

AREA OF PRODUCTION: The Monte Fiorentine vineyard in Brognoligo di Monteforte d'Alpone.

SOIL: Volcanic and rich in minerals.

HARVEST: Middle of October.

WINE MAKING PROCESS: Fermented in stainless steel tanks at a temperature of 60 - 65 °F for around 10 to 15 days.

PRODUCTION: 50.000 bottles.

ORGANOLEPTIC ASPECTS: Rich golden color, with a fine aroma of exotic fruits. Full and rich in flavor, this is a structured wine which will reach its peak after 1-2 years in bottle.

FOOD PAIRING: best enjoyed cool with full flavored dishes in creamy sauces, soups, young cheeses and fish dishes.

Alcohol: 12.5%

Suggested initial serving temperature: 50° - 55°F.

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VITICOLTORI IN
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SAN MICHELE SOAVE CLASSICO!

DENOMINATION: Soave Classico DOC

GRAPE VARIETY: 100% Garganega

AREA OF PRODUCTION: Monteforte d'Alpone within Soave Classico.

SOIL: Clay and basalt on volcanic hillsides.

HARVEST: End of September.

WINE MAKING PROCESS: Fermentation in stainless steel tanks at 60 - 65 °F for around 8 to 12 days.

PRODUCTION: 250.000 bottles.

ORGANOLEPTIC ASPECTS: light straw gold in color. A fine bouquet of meadow flowers, with hints of chamomile, elderflower and iris. An elegant wine with notes of sweet almonds on the finish.

FOOD PAIRING: delicious as an aperitif, or with starters, white meats and all fish dishes.

Alcohol: 12%

Suggested initial serving temperature: 50° - 55°F.



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VITICOLTORI IN
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LA PERLARA RECIOTO DI SOAVE

DENOMINATION: Recioto di Soave Docc

GRAPE VARIETY: 100% Garganega

AREA OF PRODUCTION: A selection of the best grapes from Ca' Rugate's vineyards in Brognoligo di Monteforte d'Alpone.

SOIL: Volcanic, rich in minerals.

HARVEST: By hand during the first 10 days of September.

WINE MAKING PROCESS: The grapes are allowed to dry gently in well-ventilated rooms for around 6-7 months, concentrating their flavors and sweetness. In spring, the dried grapes are pressed and fermented in barrel with natural yeast then allowed to mature in wood for 10-12 months.

PRODUCTION: 10.000 bottles.

ORGANOLEPTIC ASPECTS: Bright golden in color. Intensely perfumed with floral notes and hints of sultanas, dried figs, nuts and spices. Richly sweet and lingering in the mouth. At its best after at least one year in bottle.

FOOD PAIRING: perfect on its own, or at the end of a meal. A lovely partner with cakes and pastries, foie gras and blue veined cheeses.

Alcohol: 13.5%

Suggested initial serving temperature: 50°F



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AMARONE DELLA VALPOLICELLA

DENOMINATION: Amarone della Valpolicella DOCG

GRAPE VARIETY: 45% Corvina, 15% Rondinella, 40% Corvinone.

AREA OF PRODUCTION: A selection of the best grapes from Ca' Rugate's own vineyards in the hills around Montecchia di Crosara.

SOIL: Gravel and limestone.

HARVEST: Handpicked during the last two weeks of September, and laid flat in small wooden boxes containing an average of just six kilograms. This allows good air flow during the crucial drying process.

WINE MAKING PROCESS: The grapes are allowed to dry gently in well-ventilated rooms for around 4-5 months, concentrating their flavors, sweetness and color. In winter, the grapes are crushed, fermentation starts with natural yeast and then the must is filled into 130-gal oak casks to finish fermenting. The wine matures in wood for 25-30 months before bottling.

PRODUCTION: 25.000 bottles

ORGANOLEPTIC ASPECTS: Intense garnet red in color. Concentrated aromas of ripe blueberries, blackberries and cherries are enhanced with a hint of spicy oak. The palate is rich, full bodied and complex; beautifully balanced and lingering.

FOOD PAIRING: Traditionally served to accompany game, char-grilled meats and mature cheese. This is a great wine for special occasions and sharing with friends at the end of a meal.

Alcohol: 15%

Suggested initial serving temperature: 60°F.

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VITICOLTORI IN
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RIO ALBO VALPOLICELLA

DENOMINATION: Valpolicella DOC

GRAPE VARIETY: 45% Corvina, 40% Corvinone, 15% Rondinella.

AREA OF PRODUCTION: The best grapes selected from Ca' Rugate's vineyards in the hilly area of Montecchia di Crosara.

SOIL: Limestone and pebbles.

HARVEST: Beginning of October.

WINE MAKING PROCESS: Fermented on the skins for a period of 7 to 10 days and matured in stainless steel tanks.

PRODUCTION: 90.000 bottles.

ORGANOLEPTIC ASPECTS: Ruby red in color, with a bouquet of black- berry and cherries. The palate is supple, with light tannins and plenty of flavor.

FOOD PAIRING: Ideal with grilled or roast chicken and pork and good with tasty hard cheeses.

Alcohol: 12.5%

Suggested initial serving temperature: 57°-60°F.



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VALPOLICELLA RIPASSO

DENOMINATION: Valpolicella Ripasso Superiore DOC

GRAPE VARIETY: 45% Corvina, 40% Corvinone, 15% Rondinella.

AREA OF PRODUCTION: selection of the best grapes from Ca' Rugate's own vineyards in the hills around Montecchia di Crosara.

SOIL: Gravel and limestone.

HARVEST: Last two weeks of September.

WINE MAKING PROCESS: Ripasso is the traditional method where the pomace from the dried Amarone grapes are left to referment in a Valpolicella wine from the same vintage. The wine is aged in 50% tonneaux and 50% stainless steel for about 8 months.

PRODUCTION: 40.000 bottles.

ORGANOLEPTIC ASPECTS: Intense garnet red in color. Concentrated aromas of red fruit cherries with a hint of spice and flowers. Full bodied palate with soft tannins which make it velvety.

FOOD PAIRING: Pasta dishes with meat sauce, grilled or roasted red meat, game and medium aged cheeses.

Alcohol: 14.5%

Suggested initial serving temperature: 62°F.



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L'EREMITA RECIOTO DELLA VALPOLICELLA

DENOMINATION: Recioto della Valpolicella DOCG

GRAPE VARIETY: 45% Corvina, 15% Rondinella, 40% Corvinone.

AREA OF PRODUCTION: A selection of the best grapes from Ca' Rugate's own vineyards in the hills around Montecchia di Crosara.

SOIL: Gravel and limestone.

HARVEST: Handpicked during the last two weeks of September, and laid flat in small wooden boxes containing an average of just 13 pounds. This allows good air flow during the crucial drying process.

WINE MAKING PROCESS: The grapes are allowed to dry gently in well-ventilated rooms for around 6-7 months, concentrating their flavors, sweetness and color. In spring, the grapes are crushed, fermentation starts with natural yeast and then the must is filled into barriques to finish fermenting. The wine matures in wood on its lees for 10-12 months before bottling.

PRODUCTION: 5.000 bottles.

ORGANOLEPTIC ASPECTS: Dark intense ruby red in color. On the nose, it shows black fruit and berry notes, with hints of wild herbs and spice. The palate is sweet, luscious and rounded balanced by velvety tannins.

FOOD PAIRING: A wine for lingering at the end of a meal. Lovely with cheese, especially gorgonzola; and a good partner for chocolatey desserts. Try it too in the traditional manner with the local "sbrisolona" biscuit (a variation on Shortbread).

Alcohol: 13.5%

Suggested initial serving temperature: 50°F.



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