



La Fabriseria

This Amarone is produced from a selection of grapes from the Fabriseria vineyard on the hills of Valpolicella Classica. It is a wine with great structure, characterized by an aromatic elegance that allows for the continued and progressive appreciation of the wine during its evolution.

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.



Appellation:	Amarone della Valpolicella DOCG Classico Riserva
Grapes:	Corvina 40%, Corvinone 40%, Rondinella 15%, Oseleta 5%
Soil:	Clay and limestone of moraine origin
Vineyard:	23 years
Harvest:	Mid-end September
Drying process:	4 months with a control of humidity
Vinification:	Soft pressing. Alcoholic fermentation for 40–60 days at 15°C (59°F)
Maturation:	48 months (Slavonian Oak)
Bottling:	12 months bottle ageing
Alcohol:	17%
Sugars:	3,5 g/l
Total acidity:	6,4 g/l
Dry Extract:	39 g/l

Reviews

VINTAGE 2016

Decanter – 96
James Suckling – 93
Vinous – 95+
Wine Enthusiast – 95

VINTAGE 2015

Decanter – 93
James Suckling – 94
Vinous – 95
Wine Advocate – 96
Wine Spectator – 94

VINTAGE 2016**Decanter – 96****James Suckling – 93**

There's a very pleasant, almost exotic edge to the aromas and flavors here, suggesting dates and raisins, together with hints of black-cardamom and kalonji spice. Full-bodied with fine, velvety tannins giving a silky texture, carrying a plump and equally silky bead of fruit through the long finish. Hard to resist now, but this will age very well, too. Drink or hold.

Vinous – 95+**Wine Advocate – 95**

The top-shelf wine from Tedeschi is the 2016 Amarone della Valpolicella Classico Riserva La Fabriseria, made with 40% Corvina, 40% Corvinone, 15% Rondinella and 5% Oseleta. This is a superrich and concentrated red with an impenetrable appearance. It's Amarone, baby, so brace yourself for a very high 17% alcohol content, big flavor intensity and phenolic power that comes with a wine made with air-dried fruit. By the time the dried grapes are pressed, they've lost up to 30% of their water volume, and everything—sugar, tannins and acidity—all go into hyperdrive. It ages in Slavonian oak casks for 48 months. A wine like this is built to last. Only 1,400 bottles were created from a special site at up to 500 meters in elevation with pinkish marl limestone soils rich in calcium carbonate and iron oxide. The first vintage made was 1983.

Wine Enthusiast – 95

VINTAGE 2015**Decanter – 93****James Suckling – 94**

Sumptuous notes of balsamic, mint, dried thyme, kirsch and mountain herb. A raft of tannins doused with dried tobacco leaf and clove, compress the fruit as much as promote it. The thick-skinned oseleta is in the blend, contributing immensely to the firm structural lattice. Drive, power and length, with no dearth of freshness. Excellent Amarone for those seeking power as much as freshness. This has a very traditional, savoury air to it. One glass is not quite sufficient in this case. Drink or hold.

Vinous – 95**Wine Advocate – 96**

The top-shelf wine from the Tedeschi family is their 2015 Amarone della Valpolicella Classico Riserva la Fabriseria. The wine is a careful assembly of 40% Corvina, 40% Corvinone, 15% Rondinella and 5% Oseleta, all aged in oak for 48 months. The appassimento process has produced a powerful and muscular wine (with 16.5% alcohol) that opens to thick layers of black fruit, prune, dried cherry, spice, mesquite smoke, iron and sweet rum cake. With only 2,500 bottles made, this full-bodied, blockbuster wine is a lesson in all the beautiful excesses that extreme Amarone has to offer.

Wine Spectator – 94

A pure beam of crème de cassis and baked black cherry fruit flavors is accented by an enticing range of sandalwood, licorice and Earl Grey tea leaf notes in this finely meshed, medium- to full-bodied red. Long and mouthwatering, with a rich hint of fig cake and a tang of mineral iron playing on the lightly chewy finish. Drink now through 2031. 210 cases made, 30 cases imported.