



TENUTA LA PRESA



Wine Relais

ORIGINS AND HISTORY Tenuta La Presa is the result of the dream of Family Dei Micheli.

Originally risen in Valdadige at the beginning of 1900, in Rivoli Veronese, where the great-grandfather was born and planted the first vineyard.

Adelino Dei Micheli inherited from his parents the love for land and vine cultivation and with great capacity and courage bought in 1969 the company in Zuane locality where he moved and built the wine cellar.

Marilena, Adelino's wife, soon shared this passion with her husband and so, like their family was growing with the arrival of two sons, Fabio and Serena, the farm also continued to increase.

In 1995 Dei Micheli Family bought a big countryside called "La Presa".

In the middle of this wide plot, there was a large country court dating back to 1400. In the following years great renovations were carried out to turn this old house into a cozy wine relais with aging cellar.

Still other lands were purchased and new vineyards were implanted in particularly suitable areas.

Today Tenuta La Presa manages directly 100 hectares of vineyard.





TERRITORY AND VOCATION The average altitude is about 250 meters above sea level, surely the highest in the whole area of Lake Garda. The territory is characterized by morainic soils, rocky, limestones and rich in minerals, that show great variability, giving the wines unique characteristics.



The gentle climate of Lake Garda, merging with the winds from Valdadige, creates a particular microclimate, made of thermal changes between night and day that favor ripening and allow our vineyards to express all their character.

The area is characterized by good rainfall and therefore irrigation is only done in case of rescue.

Grape ripening is delayed for about ten days compared with the rest of Veronese.



VITICULTURE AND VINIFICATION Our viticulture is mainly based on native vines: our vineyards are mostly of Pinot Grigio, Bardolino and some plot of Merlot, Cabernet and Pinot Nero.

The whole vineyard is cultivated with the double guyot system, in order to ensure good production even for local vines, which have a low baseline fertility.

Vineyard management focuses on pesticide saving and reduces CO₂ emissions in the atmosphere. That's why we have bought new equipment that allows us to switch on only one row every two, reducing fuel consumption by 50% and consequently emissions. Some of these equipments permit us to recover the employed pesticides with three benefits: there is no product residue in the atmosphere, reduced use of pesticides and less time to use.

In the rows where the passage is not carried out, soil processing and green manure is made to provide organic nitrogen.



Once collected, the grapes are brought to our vinification cellar in Caprino, equipped with forefront machinery that can preserve the scents and tastes of the grapes just harvested.

The most important wines are then transferred to the cellar of Tenuta La Presa, where the aging and evolution continues, until full ripeness.

The cellar's environment is protected by the thick walls of the building and is not air-conditioned because we want our wine to follow the natural course of the seasons, without forcing, respecting its biorhythm.

Slavonian oak barrels, French and American barriques are used for the aging of various wines. A large area is dedicated to the refinement of our classical spumante on pupitres.

Our efforts have focused on producing strong wines of great character, unique wines that are able to excite, to express love for nature.

Around this simple concept we have interpreted our way of making wine.





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