



CONCEPT AMEDEO

Amedeo is made in the méthode classique style with the grape variety Durella.

Choosing Durella for Amedeo is yet another act of love for the territory that it comes from, yet another challenge Ca' Rugate undertake.

After years of study and experimentation and with awareness that the classic method is a very delicate and complex process, we believe we have achieved an interesting result.

Just as we believe that strong family roots, together with the spirit of sacrifice, constitutes the true sense of the journey:

from a son to a father,

from a father to a son,

across past and future generations.

Amedeo e Michele Tessari