vinetur

Tedeschi pushes a chilled Valpolicella red for summer drinking

The family winery pairs Nicalò with warm-weather dishes as it promotes a white blend and a lighter approach to seasonal wine service

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Tedeschi, the family-run winery in Valpolicella, is promoting two wines for summer service, positioning its GA.RY white and Nicalò Valpolicella DOC Superiore as bottles suited to warm-weather meals and outdoor dining.

The producer said GA.RY is made from Garganega, Rhine Riesling and Chardonnay, a blend that marks a departure from the red wines more commonly associated with Valpolicella. Tedeschi describes the wine as fresh and contemporary, with aromas of white flowers, tea, moss and ripe yellow fruit, along with bright acidity and a persistent finish.

The winery is pairing GA.RY with seafood and lighter dishes often served in summer, including amberjack tartare with citrus, shrimp salad with peach and avocado, and focaccia filled with burrata, Cantabrian anchovies and lemon zest. The message is aimed at consumers looking for white wines that can work for lunches by the sea or dinners on terraces during the hotter months.

Tedeschi is also highlighting Nicalò, a Valpolicella DOC Superiore dedicated to a family ancestor. The wine comes from grapes grown on the moraine hills of Valpolicella, according to the winery. Tedeschi says the red shows notes of forest floor, plum, blackberry, strawberry and violet, with fine tannins and a long fruity finish.

For summer use, the winery recommends serving Nicalò slightly chilled, a practice that has become more common as producers encourage consumers to drink some reds at lower temperatures in warm weather. Tedeschi suggests pairing it with dishes such as caponata with toasted rustic bread, light eggplant parmigiana and herb-marinated chicken skewers.

The release reflects a broader seasonal push by Italian wineries to frame wine around informal dining and outdoor occasions rather than formal tasting language alone. In this case, Tedeschi is presenting one white and one red as complementary options for the same period: a crisp blend for lighter daytime meals and a softer red for evening service.