vinetur

Tedeschi winery debuts GA.RY white wine blending tradition with innovation

New release marks a bold step beyond red wines with a fresh blend of Garganega, Chardonnay and Riesling Renano

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GARY
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TEDESCHI

In April 2025, the Tedeschi family winery in Pedemonte di Valpolicella introduced a new white wine called GA.RY, marking a significant expansion of its portfolio. Known internationally for its red wines from the Valpolicella region, the historic winery is now venturing into white wine production with a blend that combines tradition and innovation.

GA.RY is an IGT Veneto Bianco made from 84% Garganega, 10% Chardonnay, and 6% Riesling Renano. The name reflects the initials of the three grape varieties. The wine is designed to offer freshness, balance, and aromatic complexity. According to the winery, this new label represents a modern interpretation of their winemaking philosophy while staying rooted in the local heritage.

The grapes are harvested by hand in two stages: Chardonnay and Riesling at the beginning of September, followed by Garganega in early October. The vinification process is carefully managed to preserve the wine’s aromatic profile and freshness. After a short maceration and fermentation at controlled temperatures, GA.RY is aged in bottle for eight months. A screw cap closure is used to maintain its freshness and preserve the distinct aromas of each grape variety.

Riccardo Tedeschi, who manages the winery alongside his sisters Antonietta and Sabrina, said that GA.RY reflects their commitment to innovation without losing sight of tradition. “This new label allows us to express a contemporary vision of our work,” he said. “It’s a dialogue between past experience and present creativity.”

The decision to use Riesling and Chardonnay alongside Garganega is unusual for a winery known for its red wines. However, Riccardo Tedeschi described it as a rewarding challenge that has already brought positive results. He emphasized that GA.RY is a wine with character and potential for aging.

The wine presents a clear, bright yellow color with green reflections. On the nose, it offers aromas of white moss, tea leaves, floral notes, and ripe yellow fruit. On the palate, it is full-bodied with vibrant acidity and a long finish. Its versatility makes it suitable for pairing with vegetarian dishes, seafood, shellfish, cured meats, and white meats.

Tedeschi sees GA.RY as an ideal wine for warmer months due to its freshness and drinkability. “It’s a bottle that expresses elegance and harmony,” Riccardo Tedeschi said. “GA.RY represents our ongoing pursuit of authenticity and quality—values that have always defined our style.”

With this release, Tedeschi continues to explore new directions while maintaining its deep connection to Valpolicella’s winemaking traditions.