

# TEZZA

VITICOLTORI IN VALPANTENA

[www.tezzawines.it](http://www.tezzawines.it)



## CORTE MAJOLI

Amarone della Valpolicella D.O.C.G.

**VINES.** 70% Corvina, 20% Rondinella, 10% Corvinone.

**PRODUCTION AREA.** Poiano and Nesente di Valpantena (Verona).

**SOIL CHARACTERISTICS.** 20% Gravel, 23% Sand, 64% Loam, 13% Clay, Total limestone 35%, Active limestone 9%.

**VINE TRAINING TECHNIQUES.** Guyot and Sloped Pergola Veronese.

**PLANT DENSITY.** 4500 vines per hectare.

**YIELD PER HECTARE.** 90 quintals.

**PRODUCTION PER VINE:** 2 Kg.

**HARVEST PERIOD.** September and October, with selection of the best grapes.

**DRYING.** On plateaux until December, in drying lofts at 18°C and 70% humidity.

**VINIFICATION.** Grape destemming and crushing, addition of selected yeasts.

**FERMENTATION.** Maceration in steel vats for 30 days at 18°C. Daily racking and délestage.

**AGEING.** 24 months in wine barrels, 6 months in the bottle.

**ORGANOLEPTIC CHARACTERISTICS.** Dark ruby red colour with garnet nuances, aroma of sour red cherries and dried roses and cocoa. Warm, balanced, with soft tannins.

**FOOD PAIRING.** Braised meat, roast meat, mature cheese.

**RECOMMENDED TYPICAL DISH.** Brasato all'Amarone (Braised meat cooked in Amarone).

**IDEAL SERVING TEMPERATURE.** 16°C.



CAMPAGNA FINANZIATA AI SENSI  
DEL REG. UE N. 1308/2013  
CAMPAIGN FINANCED ACCORDING  
TO EU REG. NO. 1308/2013