

TEZZA

VITICOLTORI IN VALPANTENA

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CORTE MAJOLI

Valpolicella D.O.C.

VINES. 60% 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. October.

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

FERMENTATION. Maceration in steel vats for 10 days at 25°C. Daily racking and délestage.

AGEING. 3 months in steel.

ORGANOLEPTIC CHARACTERISTICS. Glossy ruby red colour, aroma of cherries and violets, slightly mineral, fruity and fresh to the palate.

FOOD PAIRING. Starters, white meat and salami.

RECOMMENDED TYPICAL DISH. Risotto all'Isolana.

IDEAL SERVING TEMPERATURE. 14°C.



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