

TEZZA

VITICOLTORI IN VALPANTENA

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BROLO DELLE GIARE

Amarone della Valpolicella D.O.C.G.

Valpantena

Riserva

VINES. 80% Corvina, 15% Rondinella, 5% Oseleta.

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

SOIL CHARACTERISTICS. 25% Gravel, 23% Sand, 67% Loam, 10% Clay, Total limestone 37%, Active limestone 10%.

VINE TRAINING TECHNIQUES. Guyot and Sloped Pergola Veronese.

PLANT DENSITY. 4500 vines per hectare.

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

DRYING. On plateaux until January, 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. 48 months in wine barrels, 12 months in the bottle.

ORGANOLEPTIC CHARACTERISTICS. Dark granite red, an aroma of sour black cherries under alcohol, graphite, chocolate. Excellent freshness, decisive, velvety tannin.

FOOD PAIRING. Roast and grilled red meat, salami and mature cheese.

RECOMMENDED TYPICAL DISH. Risotto all'Amarone (Risotto with Amarone).

IDEAL SERVING TEMPERATURE. 17°C.



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