

TEZZA

VITICOLTORI IN VALPANTENA

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TEZZA

Amarone della Valpolicella D.O.C.G. Valpantena

VINES. 80% Corvina, 20% Rondinella.

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

SOIL CHARACTERISTICS. 22% Gravel, 22% Sand, 66% Loam, 12% Clay, Total limestone 36%, 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 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. 36 months in wine barrels, 6 months in the bottle.

ORGANOLEPTIC CHARACTERISTICS. Deep ruby red colour, aroma of cherry jam, vanilla, liquorice, tobacco. Warm, soft flavour, intense tannins.

FOOD PAIRING. Grilled meat, game, mature cheese.

RECOMMENDED TYPICAL DISH. Pastissada with polenta.

IDEAL SERVING TEMPERATURE. 16°C.



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