

TEZZA

VITICOLTORI IN VALPANTENA

AMARONE della VALPOLICELLA

DENOMINAZIONE DI ORIGINE CONTROLLATA
VALPANTENA

- Grapes:** 70% Corvina, 20% Rondinella, 10% Corvinone
Growing area: Poiano e Nesente di Valpantena (Verona)
Soils profile: 22% pebble-gravel, 22% sand, 66 silt, 12% clay, total limestone 36%, active lime 10%
Training system: Guyot and Sloping Verona Pergola
Vineyard density: 4,500 vines per hectare
Crop yield per hectare: 90 q.
Crop per vine: 2 kg
Harvest period: September and October, with hand-selection of the best-quality grapes
Drying: On trays in drying loft until December, at 18°C and 70% humidity
Vinification: De-stemming and pressing of the grapes, then inoculation with cultured yeasts
Fermentation: Fermentation with maceration in steel for 30 days at 18°C, with daily pumpovers and délestage
Maturation: 24 months in barriques and 6 months in bottle
Sensory profile: Deep ruby red; scents of cherry preserves, vanilla, black liquorice, tobacco leaf; warm and smooth in the mouth, with emphatic suite of tannins
Serving suggestions: Grilled meats, game, aged cheeses
Recommended traditional dish: *Pastissada* with *polenta*
Ideal serving temperature: 16°C
Technical data: Alcohol: 16.84%vol
Residual sugar: 10.3 g/l
Total dry extract: 34.6 g/l
Total acidity: 7.50 g/l
pH: 3.38

