

TEZZA

VITICOLTORI IN VALPANTENA

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CORTE MAJOLI

Valpolicella Ripasso D.O.C.
Superiore

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. Refermentation in January on Amarone marc, two litres of Ripasso are obtained from every litre of Amarone produced.

AGEING. 12 months in wine barrels, 6 months in the bottle.

ORGANOLEPTIC CHARACTERISTICS. Bright ruby red. Aroma of ripe blackberry, cloves, tobacco and liquorice. Tasty, soft, fresh flavour.

FOOD PAIRING. Boiled meat, roast meat and game.

RECOMMENDED TYPICAL DISH. Boiled meat with pearà.

IDEAL SERVING TEMPERATURE. 16°C.



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