



TEZZA

Dora'rt Vino spumante dolce

VINES. 70% Garganega, 30% Moscato giallo.

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. Sloped Pergola Veronese.

PLANT DENSITY. 4500 vines per hectare.

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

DRYING. On plateaux until March, in drying lofts at 18°C and 70% humidity.

VINIFICATION. Static decantation of the must after destemming and gentle crushing of the grapes.

FERMENTATION. Addition of selected yeasts to clear must. In steel vats for 10 days at 18°C.

AGEING. 30 months in steel.

REFERMENTATION. Charmat method.

ORGANOLEPTIC CHARACTERISTICS. Golden yellow, aroma of apricots, honey and vanilla. Soft, creamy and pleasantly fresh.

FOOD PAIRING. Butter puff pastry envelopes, cream cakes.

RECOMMENDED TYPICAL DISH. Millefoglie with pastry cream.

IDEAL SERVING TEMPERATURE. 8°C.

