

TEZZA

VITICOLTORI IN VALPANTENA

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TEZZA

Ma Roat Valpolicella Ripasso D.O.C. Superiore

VINES. 70% Corvina, 20% Rondinella, 10% Corvinone.

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. 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 with Amarone marc in January, two litres of Ripasso are obtained from one litre of Amarone product.

AGEING. 18 months in steel, 3 months in the bottle.

ORGANOLEPTIC CHARACTERISTICS. Violet, ruby red colour, aroma of raspberry and blackberry, black pepper and liquorice. Warm and with very smooth tannin.

FOOD PAIRING. Soup, white meat, fresh cheese.

RECOMMENDED TYPICAL DISH. Pasta e fagioli veneta (Pasta and beans cooked Veneto style).

IDEAL SERVING TEMPERATURE. 15°C.



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