

TEZZA

VITICOLTORI IN VALPANTENA

www.tezzawines.it

BROLO DELLE GIARE

Valpolicella D.O.C.

Valpantena Superiore



WINE OBTAINED WITH A SHORT DRYING PROCESS.

VINES. Corvina, Rondinella and Oseleta.

PRODUCTION AREA. Valpantena (Verona).

SOIL CHARACTERISTICS. Calcareous with high organic substances. Rich in potassium, calcium and magnesium.

VINE TRAINING TECHNIQUES. Guyot and Sloped Pergola Veronese.

HARVEST PERIOD. September, with selection in plateaux of the best grapes.

DRYING. In drying loft at low temperature and controlled humidity.

VINIFICATION. Grape destemming and crushing, addition of selected yeasts.

FERMENTATION. Maceration in steel vats at 20°C.

AGEING. 36 months in local own winery.

ORGANOLEPTIC CHARACTERISTICS. Ruby red colour with violet reflections, hints of sour black cherry, vanilla, chocolate and cinnamon. Balanced, warm, perfect tannin content.

FOOD PAIRING. Boiled and grilled meat, cheese.

RECOMMENDED TYPICAL DISH. A selection of cheeses from Monte Veronese and Cimbro.

IDEAL SERVING TEMPERATURE. 16°C.



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