

TEZZA

VITICOLTORI IN VALPANTENA

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TEZZA

Ma Roat Valpolicella Ripasso D.O.C. Superiore

VINES. Corvina and Rondinella.

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 and October.

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

FERMENTATION. Maceration in steel vats at 25°C.
Refermentation on Amarone marc.

AGEING. 18 months in local own winery.

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