

# TEZZA

VITICOLTORI IN VALPANTENA

[www.tezzawines.it](http://www.tezzawines.it)

## BROLO DELLE GIARE

Recioto della Valpolicella D.O.C.G.  
Valpantena



**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.** 48 months in local own winery.

**ORGANOLEPTIC CHARACTERISTICS.** Impenetrable dark red  
colour, hints of sour black cherry jam, balsamic notes and  
chocolate. Fruity, soft with an elegant tannin.

**FOOD PAIRING.** Small pastries (without cream or fillings) and  
chocolate dessert.

**RECOMMENDED TYPICAL DISH.** Torta Sbrisolona.

**IDEAL SERVING TEMPERATURE.** 14 °C.



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