

TEZZA

VITICOLTORI IN VALPANTENA

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TEZZA

Caporal

Rosso Veronese I.G.T.

VINES. 50% Cabernet Sauvignon, 50% Corvina.

PRODUCTION AREA. Verona.

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

FERMENTATION. Maceration in steel vats. Daily racking and délestage.

AGEING. 12 months in steel vats.

ORGANOLEPTIC CHARACTERISTICS. Purple-flecked ruby red. Fragrant notes of wild cherry, vanilla, chocolate and cinnamon. Balanced, warm, and with just the right level of tannins.

FOOD PAIRING. Boiled and grilled meats, cheeses.

RECOMMENDED TYPICAL DISH. Wedges of Monte Veronese and Cimbri cheeses.

IDEAL SERVING TEMPERATURE. 16°C.



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