

# TEZZA

VITICOLTORI IN VALPANTENA

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## BROLO DELLE GIARE

Amarone della Valpolicella D.O.C.G.

Valpantena

Riserva

**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.** 72 months in local own winery.

**ORGANOLEPTIC CHARACTERISTICS.** Dark granite red, an aroma of sour black cherries under alcohol, graphite, chocolate. Excellent freshness, decisive, velvety tannin.

**FOOD PAIRING.** Roast and grilled red meat, salami and mature cheese.

**RECOMMENDED TYPICAL DISH.** Risotto all'Amarone (Risotto with Amarone).

**IDEAL SERVING TEMPERATURE.** 17°C.



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