

TEZZA

VITICOLTORI IN VALPANTENA

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TEZZA

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

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.

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

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

FERMENTATION. Maceration in steel vats and daily racking.

AGEING. 60 months in local own winery.

ORGANOLEPTIC CHARACTERISTICS. Deep ruby red colour, aroma
of cherry jam, vanilla, liquorice, tobacco. Warm, soft flavour,
intense tannins.

FOOD PAIRING. Grilled meat, game, mature cheese.

RECOMMENDED TYPICAL DISH. Pastissada with polenta.

IDEAL SERVING TEMPERATURE. 16°C.



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