

# TEZZA

VITICOLTORI IN VALPANTENA

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## CORTE MAJOLI

Amarone della Valpolicella D.O.C.G.

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

**ORGANOLEPTIC CHARACTERISTICS.** Dark ruby red colour with garnet nuances, aroma of sour red cherries and dried roses and cocoa. Warm, balanced, with soft tannins.

**FOOD PAIRING.** Braised meat, roast meat, mature cheese.

**RECOMMENDED TYPICAL DISH.** Brasato all'Amarone (Braised meat cooked in Amarone).

**IDEAL SERVING TEMPERATURE.** 16°C.



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