

TEZZA

VITICOLTORI IN VALPANTENA

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CORTE MAJOLI

Valpolicella Ripasso D.O.C.

Superiore Organic

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.

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

FERMENTATION. Maceration in steel vats at 25°C. Refermentation on Amarone marc.

AGEING. 18 months in local own winery.

ORGANOLEPTIC CHARACTERISTICS. Bright ruby red. Aroma of ripe blackberry, cloves, tobacco and liquorice. Tasty, soft, fresh flavour.

FOOD PAIRING. Boiled meat, roast meat and game.

RECOMMENDED TYPICAL DISH. Boiled meat with pearà.

IDEAL SERVING TEMPERATURE. 16°C.



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