

# TEZZA

VITICOLTORI IN VALPANTENA

[www.tezzawines.it](http://www.tezzawines.it)



## TEZZA

Valpolicella Ripasso D.O.C.  
Valpantena 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. Daily racking  
and délestage. Refermentation on Amarone marc.

**AGEING.** 24 months in local own winery.

**ORGANOLEPTIC CHARACTERISTICS.** Concentrated ruby red  
colour, aroma of blackberry and blackcurrant, withered violet,  
black pepper, balsamic. Soft and warm, with suitable tannin  
levels.

**FOOD PAIRING.** Grilled meat, salami and cheese.

**RECOMMENDED TYPICAL DISH.** Polenta and soppresa.

**IDEAL SERVING TEMPERATURE.** 16°C.



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