



WINEMAKER

Paolo, Giuseppe, and Renzo Tezza

FARMING

Certified Sustainable, Organic

VARIETALS

Corvina, Rondinella

FEATURES

Bottle, Cork

ABV

14%

AVAILABLE SIZES (L)

0.750



Tezza

Valpolicella Ripasso Superiore

ITALY, VENETO, VALPOLICELLA D.O.C. SUPERIORE RIPASSO



WINERY OVERVIEW

For three generations, the Tezza family has been dedicated to winemaking in the Valpantena valley of Veneto. Grandparents Giovanni and Virginia founded the vineyard in 1960, with their children and now their cousins continuing the legacy.

The Valpantena, whose name means “Valley of the gods,” is a small, privileged sub-zone of Valpolicella. Its temperate climate and iron-rich, calcareous soils impart distinct minerality and spice to the wines.

The family's 70 acres of vineyards are farmed organically. A state-of-the-art drying hall with controlled temperature and humidity is used for Amarone production. Fermentation occurs in temperature-controlled steel vats using the gentle délestage method, and wines mature in French and Slavonian oak barrels.

Crucially, the Tezza winery manages the entire production cycle—from vineyard to bottle—onsite. This complete control ensures authenticity, transparency, and a guaranteed quality across their wines.

VINEYARD

Guyot and Sloping Verona Pergola

TERROIR

Calcareous with high organic substances. Rich in potassium, calcium and magnesium.

VITICULTURE

Guyot and Sloping Verona Pergola training systems

VINIFICATION

Grape destemming and crushing, addition of selected yeasts. Maceration in steel vats at 25°C. Daily racking and délestage. Refermentation on Amarone marc.

AGING

24 months in barrels, 12 months in bottles in local own winery.

TASTING NOTES

Intense and bright ruby red. Aromas of blackberry, raspberry jam, cherry, dried violet, chocolate with some balsamic hints. Warm and enveloping, well supported by the freshness and still lively tannins.

