



#### WINEMAKER

Vanio Tezza

#### FARMING

Certified Sustainable (On Label)

#### VARIETALS

Corvina, Oseleta, Rondinella

#### ABV

15%

#### AVAILABLE SIZES (L)

0.750



# Tezza

## Valpolicella Superiore 'Brolo delle Giare'

ITALY, VENETO, VALPOLICELLA D.O.C.



#### WINERY OVERVIEW

Immersed in the winemaking traditions of the Valpantena and Valpolicella areas of Veneto, the Tezza family has been dedicated to working in wine for three generations. Grandparents Giovanni and Virginia launched the family vineyard operation in 1960, and their children, Paolo, Giuseppe, and Renzo carried the family into winemaking. From 1998 on, the Tezza winery has been owned and operated by cousins Flavio, Vanio, and Federico.

The Tezza vineyards extend about 70 acres in Valpantena, through the townlands of Poiano, Nesente and Sezano. A replanting program began in 1998 and the vineyards now adhere to the strictest Reg. UE 834/2007 organic farming protocols. Conventional chemical fertilizers, weed killers and anti-parasite products have been replaced by non-invasive natural methods and techniques such as integrated pest management, disruption of the reproductive cycles of parasites and mechanical removal of weeds, with total respect for the environment.

Tezza wines are fermented in the winery's large steel vats, which are equipped with modern technologies that enable automatic temperature control. The *délestage* method (a system for pouring and re-filling) is used which allows gentle extraction of the polyphenols from the skins by pumping the must over the cap of grape skins.

The barrel hall is the heart of the winery, where the wines are left to mature in wooden barrels before being bottled. Tezza wines are matured in either 750l barrels in French and Slavonian oak or 225l barrels in French oak. Beside the barrel hall is the old cellar, the "*inner sanctum*" of the Tezza winery. This cellar is closely guarded, as the most precious wines from the best years are kept here.

From planting the vines in the family vineyards to looking after the grapes, harvesting, making the wine and bottling: every step of the production cycle is carried out within the winery. With the whole production chain onsite, the Tezza winery is unique in its authenticity and transparency. Nothing is sourced externally, so the family can always guarantee the quality of the wines.

#### VINEYARD

Guyot and Sloping Verona Pergola

#### TERROIR

Calcareous and well endowed with organic matter. Rich in potassium, calcium and magnesium.

#### VITICULTURE

Harvested in September with selection of the best grapes in boxes.

#### VINIFICATION

Grape destemming and crushing, inoculated with selected yeasts. In drying loft at low temperature and controlled humidity. Maceration in steel tanks at 20°C.

#### AGING

36 months in its own cellar.

#### TASTING NOTES

Ruby color with violet reflections, hints of black cherries, vanilla, chocolate and cinnamon. Balanced, warm and rightly tannic.

