



T·E·S·S·A·R·I

GRISELA - Soave Classico DOC



"Grisela" was Tessari's nickname for their countrymen: tradition and love for the land kept during time and still living in wines which embody the family's character. The volcanic soils of the hillside are rich with basaltic rocks and clays, which guarantees the health of the plant and the promotion of minerality and floral aroma that is characteristic of the Garganega grape. Artisanal wine making at it's best. Tessari's golden straw Grisela is the backbone of the vineyard; a delicious entry level wine that is meant to be enjoyed between friends. Elegant fragrances, citrus fruits with a good mineral note from the terroir. The aftertaste is refreshing with balanced acidity among nose's and tasting's perception.

TECHNICAL DATA

Denomination: Soave Classico Doc

Vineyards: Monteforte d'Alpone hills

Terroir: Volcanic and clayish

Altitude: 130 - 190 meters

Grape: 100% Garganega

Age of Vineyards: 60 to 90 years

Farming system: Pergola veronese

Harvest: Late September - Mid October

Total acidity: 3,4 g/l

Remaining sugar: 3,8 g/l

Alcohol: 12,5%

Service: 10° - 12°

Bottles: Burgonet

Stopper: Screw cap

Packaging: 12/750ml

WINE MAKING

Wisely selecting the grapes, we were able to ferment in absolute absence of sulfites protecting grapes from oxidation using natural tannins not interfering with the grape characteristics: healthy grapes and high cleanliness prevent bacteria proliferation in the first phases of wine making. The long stay on lees and the batonnage facilitated the extraction of the glutathione, one of the strongest antioxidant in nature. We obtain therefore a more rich, long and harmonious wine, with a good balance between aromas and taste, a wine that preserve the typicalness of our hills of Monteforte, respecting its natural expression.



PERFECT WITH LIGHT APPETIZERS,
SIMPLE NEW ENGLAND STYLE COD STEW,
RISOTTO WITH BLACK SQUID
INK OR ON ITS OWN