



T·E·S·S·A·R·I

ARCERUS – Garganega Brut



The Tessari family Soave bleeds Grganega. For three generations have extracted excellent wine from their beautiful vineyards of Monteforte d'Alpone, in the prestigious area of Soave Classico.

To ensure the recognition and the territoriality of its wines, the T.E.S.S.A.R.I only uses the native variety "Garganega". Fermentation starts directly from the must: no sugar is added so the wine best preserved the original characteristics of the grape. The grapes were crushed, the must cooled to 5 ° C, clarified and put into an tank with the addition of yeast for fermentation. The wine is then left to ferment at a temperature around 15 ° C for about 4 months. The volcanic soil, rich in basalt rock, transfers net mineral sensations, which give the wine a fresh and pleasant character. Arcerus, has a bright straw yellow color with fine bubbles. It is characterized by an intense aroma of apples and wild flowers of elder and chamomile. Fresh and persistent on the palate, with a pleasant aftertaste of bitter almonds and a delicate perlage that enhances the mineral notes of the grape. Arcerus is an excellent aperitif, but is also accompanied with pasta dishes or seafood.

TECHNICAL DATA

Denomination: Garganega IGT Veneto

Vineyards: Hills of Monteforte d'Alpone

Terroir: Volcanic and clayish

Altitude: 130 - 190 meters

Grape: 100% Garganega

Age of Vineyards: 50 to 90 years old

Farming system: Pergola veronese

Harvest: Late September until mid-October

Total acidity: 6,3 g/l

Remaining sugar : 6,2 g/l

Alcohol: 12%

Service: 6° - 8°

Bottle: Champagne

Stopper: Natural cork

Packaging: 6/750ml; 6/1500ml | **Production:** 10000 bottles

WINE MAKING

The wine was brought to the taking of starting directly from the must fermentation: in doing so are not added sugars and are best preserved the original characteristics of the grape. The grapes were crushed, the must cooled to 5 ° C, clarified and put into an autoclave with the addition of yeast for fermentation. The wine is then left to ferment at a temperature around 15 ° C for about 4 months.



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