



T·E·S·S·A·R·I

TRE COLLI – Recioto di Soave DOCG



Tre Colli means “Three Hills”, where Tessari’s estate is placed. Before the harvest the best grapes are personally and exclusively selected by the family members, to make them dry naturally until February. Tessari’s sweet wine, Tre Colli, is a hedonist’s dream. The color of Black Locust honey, bright and sunny, lightly clings to the glass. The nose is fragrant honey, dried fruit, raisins, summer white flowers and tiny amount of custard.

Just the right amount of sweetness vs. dryness; very elegant. A nostalgic taste of almond at the end makes the whole adventure most pleasurable.

TECHNICAL DATA

Denomination: Recioto di Soave Docg

Vineyards: Hills of Monteforte d'Alpone

Terroir: Volcanic and clayish

Altitude: 130 - 190 meters

Grape: 100% Garganega

Age of Vineyards: 50 to 90 years

Farming system: Pergola veronese

Harvest: Mid September

Production: 2.660 bottles

Alcohol: 13,5%

Service: 10° - 12°

Bottle: Burgundy

Stopper: Natural cork

Packaging: 6/500ml

WINE MAKING

Hand harvested grapes are collected and deposited on plastic crates for drying naturally in a well observed, perfectly ventilated area in the highest part of the winery for 5 months. Wine is fermented in stainless steel tanks for almost one year and kept in the bottle for another year.



LIGHT VANILLA CAKE
OR EVEN APPLE PIE,
AGED CHEESES.