



CORNELIA
T.E.S.S.A.R.I

Avus

Garganega on Lees

A dedication to our ancestor, grandfather Antonio Tessari, who with wise and far-sighted way began our family tradition related to wine; Avus is the modern reinterpretation of sparkling wine that grandfather loved to bring to the table every day.

- **Grape:** 100% Garganega
- **Denomination:** Veronese IGT Garganega Frizzante
- **Vineyards:** Hills of Monteforte d'Alpone
- **Terroir:** Volcanic and clayish
- **Service:** 6°-8°
- **Packaging:** 6/750ml




Vinification

Grapes harvested by hand in plastic crates are destemmed and transformed into must by soft pressing. Avus is fermented at a controlled temperature between 16° and 18°C in stainless steel tanks for about 3 months in contact with fine lees and yeasts. Unfiltered, it is kept with its own yeasts in the bottle.

Tasting notes

Avus is characterized by an intense scent of yellow fruits and honey. The light note of bread crust, is given by yeasts, while the bitter one is typical of Garganega grape.

Pairings

-  Pizza
-  Aperitif
-  Cold cuts



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