



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

I° Ettaro

Soave Classico Superiore DOCG

This wine is a deep reminder of the roots of Tessari winery: a reference to the first vineyard owned by the family, the "first hectare" from which grandparents Antonio and Cornelia left to found the company.

- **Grape:** 100% Garganega
- **Denomination:** Soave Classico Superiore DOCG
- **Vineyards:** Coste, Hills of Monteforte d'Alpone
- **Terroir:** Basaltic
- **Alcohol:** 15%
- **Service:** 12°-14° C
- **Packaging:** 6/750ml

Vinification

After the manual harvest, the grapes stop in drying for about 40 days in our fruithouse. The subsequent soft pressing is followed by fermentation of the must in steel tanks, which takes place at a controlled temperature between 16 and 18 degrees. After remaining on the skins for a few days, the "I° Ettaro" continues with aging in the concrete tanks that belonged to grandfather Antonio, for about 12 months.

Tasting notes

The aroma opens with a distinctive hint of dried fruit, followed by the minerality given by volcanic soils and the balsamic character of rosemary and sage. On the palate it is an enveloping wine, with a distinct acidity and a remarkable aromatic persistence.

Pairings

- 🐟 Main courses of fish
- 🍖 Venetian-style liver
- 🧀 Aged cheeses



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