

Grisela

Soave Classico DOC

"Grisela" has always been the nickname of the Tessari family: a sincere dedication to our history and to our traditions rooted in time, essential values that characterize the wines of our production.

- **Grape:** 100% Garganega
- **Denomination:** Soave Classico DOC
- **Vineyards:** Hills of Monteforte d'Alpone
- **Terroir:** Basaltic and clayish
- **Alcohol:** 12%
- **Service:** 10°-12° C
- **Packaging:** 12/750ml




Vinification

The grapes harvested by hand are destemmed and transformed into must by soft pressing. The must is then fermented at a controlled temperature of 15°C. Subsequently, with the "batonnage" procedure, the fine lees deposited on the bottom of the tank are put back into suspension, favoring the extraction of glutathione, one of the strongest antioxidants present in nature.

Tasting notes

Grisela, with its bright straw yellow, is the backbone of the production of the winery; characterized by an intense scent of apple and wild flowers, elderberry and chamomile. The wine is elegant and very fragrant.

Pairings

-  Light and tasty main courses
-  Fish
-  Aperitif



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