



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

Tre Colli

Recioto di Soave DOCG

The wine recioto Tre Colli owes its name to the three hills to which the vineyards owned by the Tessari family cling.

On the label we find Aldo Tessari during the harvest: he was the one to produce for the first time this distinctive wine of our winery.

- **Grape:** 100% Garganega
- **Denomination:** Recioto di Soave DOCG
- **Vineyards:** Hills of Monteforte d'Alpone
- **Terroir:** Volcanic and clayish
- **Alcohol:** 13.5%
- **Service:** 12°-14° C
- **Packaging:** 6/500 ml

Vinification




The naturally scattered clusters for our Recioto are first selected in the vineyard exclusively by family members and then harvested at the right ripeness to be placed in plastic boxes for drying in the fruit from late September until the first days of February.

It is then vinified in stainless steel tanks for about 9 months and aged in bottle for at least 12 months.

Tasting notes

Tre Colli is characterized by an intense scent of exotic fruit and spicy notes. The taste is harmonious and velvety with a particular note of toasted almond, enveloping and sweet, but at the same time fresh and savory.

Pairings

-  Dry pastry
-  Meditation wine
-  Blue or aged cheeses



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