

TEZZA - "Corte Majoli" Pinot Grigio delle Venezie DOC organic



TEZZA Verona (VR) - Stradella Maioli 4 Tel. +39 045 550267 info@tezzawines.it www.tezzawines.it

GRAPES

Pinot Grigio Grapes Pinot Grigio

GRAPES ORIGIN

Verona, Poiator 20% srayel 23% sand, 64% loam, 13% clay, total limestone 35%, active limestone 9% Soil Verona, Poiano, 20% gravel, 23% sand, 64% loam, 13%

WINEMAKING and AGING stone 35%, active limestone 9% Soil Grapes are harvested in August, static decantation of the must after destemming and gentle crushing of the grapes. Addition of selective as to go later the Atgringentation in steel vats for 10 days at 18°C. 3 months againg in steel. tanks after destemming and gentle crushing of the grapes.

ANALYTIC D'Atation of selected yeasts to clear must, fermentation in steel Alcohol content or 10 days 99% vet, 3 months ageing in steel tanks

WINE DESCRIPTION

Colour: yellowongedescription

Bouquet: fresh and fruity to the nose with hints of ripe pear Taste: persistent soft, savoury flavoury

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FOOD AND THINE PAIRINGENT soft, savoury flavour

Appreciated all over the world for its versatility, it can be enjoyed as an aperitif while indulging in a plate of light tapas (or ever pond: apple with etipations tit), mussels au gratin and battered yeartables rior at lunch with it can be vegetable cous-cous or fish soup.
enjoyed as an aperitif while indulging in a plate of light

SERVICE TEMPERA(TUREven better: typical Venetian cicchetti), mussels au gratin and battered vegetables, or at lunch with

PRODUCER PROFILE

TEZZA AZI<mark>ENDA AGRICOLA</mark>

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www.tezzawines.it Analytic data

Alcohol content: 12,00 % vol.

