



TEZZA – PINOT GRIGIO DELLE VENEZIE D.O.C. CORTE MAJOLI ORGANIC

GRAPES

Pinot Grigio

GRAPES ORIGIN

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

WINEMAKING and AGING

Grapes are harvested in August, static decantation of the must after destemming and gentle crushing of the grapes. Addition of selected yeasts to clear must, fermentation in steel vats for 10 days at 18°C, 3 months ageing in steel tanks

ANALYTIC DATA

Alcohol content: 12.00% vol.

WINE DESCRIPTION

Colour: yellow copper colour

Bouquet: fresh and fruity to the nose with hints of ripe pear

Taste: persistent soft, savoury flavour

FOOD AND WINE PAIRING

Appreciated all over the world for its versatility, it can be enjoyed as an aperitif while indulging in a plate of light tapas (or even better: typical Venetian cicchetti), mussels au gratin and battered vegetables, or at lunch with vegetable cous-cous or fish soup.

SERVICE TEMPERATURE

10° C

PRODUCER PROFILE

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