



delle **VENEZIE**  
THE SEAL of WONDERFUL EXPERIENCES

# TEZZA - "Corte Majoli"

## Pinot Grigio delle Venezie DOC organic

**TEZZA**  
VITICOLTORI IN VALPANTENA

TEZZA  
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- **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



- **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



- **Analytic data**

**Alcohol content:** 12,00 % vol.