

TEZZA

VITICOLTORI IN VALPANTENA

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CORTE MAJOLI

Pinot Grigio D.O.C.

Delle Venezie

VINES. Pinot Grigio.

PRODUCTION AREA. Poiano di Valpantena (Verona).

SOIL CHARACTERISTICS. 20% Gravel, 23% Sand, 64% Loam, 13% Clay, Total limestone 35%, Active limestone 9%.

VINE TRAINING TECHNIQUES. Guyot and Spurred cordon G.D.C..

PLANT DENSITY. 4500 vines per hectare.

YIELD PER HECTARE. 120 quintals.

PRODUCTION PER VINE. 2.2 Kg.

HARVEST PERIOD. August.

VINIFICATION. 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.

AGEING. 3 months in steel.

ORGANOLEPTIC CHARACTERISTICS. Yellow copper colour, fresh and fruity to the nose with hints of ripe pear, persistent soft, savoury flavour.

FOOD PAIRING. Appetisers, fish-based dishes, fresh cheese.

RECOMMENDED TYPICAL DISH. Risotto with wild asparagus.

IDEAL SERVING TEMPERATURE. 10°C.



CAMPAGNA FINANZIATA AI SENSI
DEL REG. UE N. 1308/2013
CAMPAIGN FINANCED ACCORDING
TO EU REG. NO. 1308/2013