

TEZZA

VITICOLTORI IN VALPANTENA

www.tezzawines.it



CORTE MAJOLI

Valpolicella D.O.C. Organic

ORGANIC WINE WITH ZERO RESIDUE AND SULPHITES LESS THAN 50 MG/L (UE ORGANIC REGULAMENTATION 100 MG/L)

VINES. Corvina, Rondinella and Corvinone.

PRODUCTION AREA. Verona region.

VINE TRAINING TECHNIQUES. Guyot and Sloped Pergola Veronese.

HARVEST PERIOD. September and October.

VINIFICATION. Grape destemming and crushing, addition of selected yeasts.

FERMENTATION. Maceration in steel vats.

AGEING. 3 months in steel.

ORGANOLEPTIC CHARACTERISTICS. Glossy ruby red colour, aroma of cherries and violets, slightly mineral, fruity and fresh to the palate.

FOOD PAIRING. Starters, white meat and salami.

RECOMMENDED TYPICAL DISH. Risotto all'Isolana.

IDEAL SERVING TEMPERATURE. 14°C.



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