

TEZZA

VITICOLTORI IN VALPANTENA

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CORTE MAJOLI

Pinot Grigio D.O.C.

Delle Venezie Organic

PRODUCTION AREA. Veneto.

HARVEST PERIOD. August and September.

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 at low temperatures.

AGEING. 12 months in steel vats.

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