

TEZZA

VITICOLTORI IN VALPANTENA
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TEZZA

Pinot

Vino Spumante Brut Nature Organic

VINES. Pinot Grigio.

PRODUCTION AREA. Veneto.

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 at low temperature.

REFERMENTATION. Charmat method.

ORGANOLEPTIC CHARACTERISTICS. Strong straw-yellow colour, creamy foam, intense and fruity aroma with hints of Williams pear, persistent, rich and soft flavour.

FOOD PAIRING. As an aperitif, shellfish, fried fish, raw fish.

RECOMMENDED TYPICAL DISH. Risotto with tench.

IDEAL SERVING TEMPERATURE. 7°C.



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