



**CORTE
MAJOLI**



THE VALLEY

Our vineyards extend over 28 hectares in Valpantena, spanning the townlands of Poiano, Nesente and Sezano. A replanting programme began in 1998 and the vineyards now adhere to the strictest Reg. UE 834/2007 organic farming protocols.

Conventional chemical fertilizers, weed killers and anti-parasite products have been replaced by **non-invasive natural methods and techniques** such as integrated pest management, **with total respect for the environment.**

This farming policy, together with our short production chain and high standards of quality, enables us to **produce extraordinarily refined, well-balanced, organic wines.**



CORTE MAJOLI



This unique heritage gives the wines a perfect balance and ensures the long-term health of our vineyards enhances these qualities.



Corvina, Rondinella and Corvinone: three native varieties with diverse characteristics but which all thrive on the lime-rich, gravelly soils of Valpantena.



100% ORGANIC
organic isn't a choice,
but a way of life.



HOT FOIL GOLD

GLOSS SILK SCREEN VARNISH



VALPOLICELLA
DENOMINAZIONE DI ORIGINE CONTROLLATA

BIOLOGICO - ORGANIC







PINOT GRIGIO DELLE VENEZIE

DENOMINAZIONE DI ORIGINE CONTROLLATA

ORGANIC WINE



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 temperature.

AGEING: 12 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.

ALCOL 12,5% Vol

SUGAR RESIDUAL 0,6 g/l

TOTAL DRY EXTRACT 20,3 g/l

TOTAL ACIDITY 5,29 g/l

TOTAL SO2 77 mg/l





VALPOLICELLA

DENOMINAZIONE DI ORIGINE CONTROLLATA

ORGANIC WINE



VINES: 60% Corvina, 30% Rondinella, 10% Corvinone.

PRODUCTION AREA: Verona

VINE TRAINING TECHNIQUES: Guyot and Sloped Pergola Veronese.

PLANT DENSITY: 4500 vines per hectare.

HARVEST PERIOD: October.

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

FERMENTATION: Maceration in steel vats for 10 days at 25°C. Daily racking and délestage.

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.

ALCOL 12,5% Vol

SUGAR RESIDUAL 0,6 g/l

TOTAL DRY EXTRACT 26,5 g/l

TOTAL ACIDITY 5,45 g/l

TOTAL SO2 41 mg/l





VALPOLICELLA RIPASSO

DENOMINAZIONE DI ORIGINE CONTROLLATA
SUPERIORE

ORGANIC WINE



VINES: Corvina and Rondinella.

PRODUCTION AREA: Valpantena (Verona).

SOIL CHARACTERISTICS: Calcareous with high organic substances.
Rich in potassium, calcium and magnesium.

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 at 25°C. Refermentation on Amarone marc.

AGEING: 18 months in local own winery.

ORGANOLEPTIC CHARACTERISTICS: Bright ruby red. Aroma of ripe blackberry, cloves, tobacco and liquorice. Tasty, soft, fresh flavour.

FOOD PAIRING: Boiled meat, roast meat and game.

RECOMMENDED TYPICAL DISH: Boiled meat with pearà.

IDEAL SERVING TEMPERATURE: 16°C.

ALCOL 14% Vol

SUGAR RESIDUAL 3,8 g/l

TOTAL DRY EXTRACT 27,2 g/l

TOTAL ACIDITY 6 g/l

TOTAL SO2 68 mg/l





AMARONE DELLA VALPOLICELLA

DENOMINAZIONE DI ORIGINE CONTROLLATA
E GARANTITA

ORGANIC WINE



VINES: Corvina and Rondinella.

PRODUCTION AREA: Valpantena (Verona).

SOIL CHARACTERISTICS: Calcareous with high organic substances.
Rich in potassium, calcium and magnesium.

VINE TRAINING TECHNIQUES: Guyot and Sloped Pergola Veronese.

HARVEST PERIOD: September and October.

DRYING: In drying loft at low temperature and controlled humidity.

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

FERMENTATION: Maceration in steel vats and daily racking.

AGEING: 48 months in local own winery.

ORGANOLEPTIC CHARACTERISTICS: Dark ruby red colour with garnet nuances, aroma of sour red cherries and dried roses and cocoa. Warm, balanced, with soft tannins.

FOOD PAIRING: Braised meat, roast meat, mature cheese.

RECOMMENDED TYPICAL DISH: Brasato all'Amarone (Braised meat cooked in Amarone).

IDEAL SERVING TEMPERATURE: 16°C.

ALCOL 15% Vol

SUGAR RESIDUAL 2,7 g/l

TOTAL DRY EXTRACT 42,6 g/l

TOTAL ACIDITY 6,8 g/l

TOTAL SO2 64 mg/l





**TEZZA FLAVIO, VANIO E FEDERICO
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