



TURDOI

Pinkish onion skin colour.

Hints of fresh red fruits such as strawberries, cherries, berries such as blueberries, blackberries. Subtle notes of yeast.

Fine, persistent bubbles that create a sensation of pleasant effervescence enriched by exquisite minerality

Vineyards: Val d'Oca vineyard

Grape varieties: 100% Grappello Ruberti

Soil: clayey with a delicate surface limestone vein

Breeding: Bilateral Guyot at 1 metre above the ground. 4000 vines per hectare. Reduced bud load

Average age of vines: 10 years

Yield: 70 hl/ha

Harvest: by hand with selection of the bunches in the vineyard.

Vinification: gentle pressing of the grapes with fermentation temperature 20°C. Re-fermentation in the bottle

Ageing: following completion of bottle re-fermentation, rest for at least 6 months before marketing

Pairing: suitable with Parma ham, Mantuan salami, cheeses such as parmesan or Sardinian pecorino. Suitable for light seafood such as seafood salads, raw fish or fish carpaccio. Recommended with slightly spicy dishes such as Mexican, Indian or Thai cuisine. Try with the simplicity and flavours of pizza, especially a Margherita or white pizza

Serving: serving temperature 8-12°C.

Analytical data:

Developed alcohol 11.5 %.

Residual sugars <1.0 g/l

Total acidity 7.0 g/l

pH 3.0

TIZIANO BELLINI

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