



TURDOI

Pale pink in colour, with a light, delicate mousse. The nose showcases hints of fresh red fruits such as strawberries, cherries, blueberries and blackberries. Subtle notes of yeast. Fine and persistent bubbles that create a pleasant effervescent sensation enriched by exquisite minerality

Vineyards: vineyard in Val d'Oca

Grape variety: 100% Grappello Ruberti

Soils: clayey with a delicate superficial calcareous vein

Wine training system: bilateral Guyot 1 meter height from the soil. 4000 plants per Hectar. Reduced number of gems per each plant

Average age of grape vines: 10 years

Yield per hectare: 70 hl/ha

Harvest: hand picked with grape selection in the vineyards

Processing and fermentation: soft pressing of the grapes with a fermentation temperature of 22°C. Refermentation in the bottle

Ageing: following completion of refermentation in the bottle, rest for at least 6 months before marketing

Pairing: recommended with Parma ham, Mantua salami, cheeses such as Parmigiano-Reggiano 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. To try with the simplicity and flavors of pizza, especially with a Margherita or white pizza

Service: serving temperature 8-12°C

Analysis:

Alcohol	11.5 %
Residual sugar	<1.0 g/l
Titrateable Acidity	7.0 g/l
pH	3.1

TIZIANO BELLINI

Società Agricola Tiziano Bellini s.r.l., Via Ghetto, 92 - 46019 Viadana (MN) – Italy - www.tizianobelliniwine.com