



BONOTTO DELLE TEZZE

Technical Sheet

Grape Type:
100% Carmenere

Denomination:
Piave - Denominazione di Origine Controllata

About Carmenere:
Originally from the Medoc region of Bordeaux, Carmenere is a member of the Cabernet family of grapes. It has particularly adapted to the Piave area because of our specific climatic conditions which are influenced by our closeness to both the mountains and sea.

Characteristics of the land:
Barabane is the name of our vineyard in Tezze. Located in the Veneto region of North East Italy, on the banks of the Piave river, Barabane benefits from the minerals washed down from the Dolomites. Harvest starts at the beginning of October. Total yield per hectare is approx 80 Q/HA.

Winemaking:
Fermented with its skins for up to 20 days in oak casks and then for a further 18 months in French oak barrels. It is then aged in the bottle for a period of 4 months.

Wine Composition:
Alcohol: 13% by vol
Total Acidity: 5.6
PH: 3.60
Residual Sugar: 2.8 gr per litre

Tasting Notes:
Barabane has a bouquet of black pepper, spices and chilli.

Serving Suggestions:
Best served with red meats such as fillet steak, roasts, lamb cutlets as well as Malaysian and Thai dishes. Best left to breath for 30 minutes before serving.
Serving temperature 16 – 18° C.

