



BONOTTO DELLE TEZZE

Technical Sheet

Grape Type:

100% Cabernet Sauvignon

About Cabernet Sauvignon:

The particularly thick skin of the Cabernet Sauvignon grape results in wines that can be high in tannin which provides both structure and ageability. This varietal, while frequently aromatic and with an attractive finish, also tends to lack mid-palate richness and so is often blended with lower tannin, but "fleshy" tasting grapes.

Characteristics of the land:

Grapes come from our own vineyards in Tezze which is located on the banks of the Piave river in the Veneto region of North East Italy. Our vines benefit from the minerals washed down from the Dolomites.

Total yield per hectare is approx 85 Q/HA.

Winemaking:

Grapes are hand selected, crushed and the juice is then fermented for a period in stainless steel vats. We use the innovative Eureka vinification method that uses natural fermentation atmospheric pressure to preserve the original aromas of the grape. The wine is then aged and refined for up to 3 months and microfiltered before bottling. It is then aged for a further period before being made available for sale.

Wine Composition (data may slightly change with vintage):

Alcohol:	12% by vol
Total Acidity:	5
PH:	3.70
Residual Sugar:	3 gr per liter

Tasting Notes:

This Cabernet Sauvignon is a earthy, elegant dry wine with hints of spices and mature prune. Best drunk within three years.

Serving Suggestions:

Best served with broiled meats, lamb stuffed egg plans as well as pasta with Bolognese. Serving temperature 16 – 18° C.



Tenuta Bonotto delle Tezze

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