



BONOTTO DELLE TEZZE

### *Technical Sheet*

#### **Grape Type:**

100% Cabernet Franc.

#### **About Cabernet Franc:**

Cabernet franc is generally lighter than Cabernet Sauvignon and makes a bright pale red wine. It is a cross between Sauvignon Blanc and Cabernet Sauvignon and originates from the Loire region of France. It is believed that Cardinal Richelieu brought the first cuttings to the Abbey of St Nicholas de Bourgueil.

#### **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 65 - 70 hl/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):

<b>Alcohol:</b>	<b>12% by vol</b>
<b>Total Acidity:</b>	<b>4.8</b>
<b>PH:</b>	<b>3.70</b>
<b>Residual Sugar:</b>	<b>2.5 gr per liter</b>

#### **Tasting Notes:**

This Cabernet Franc has a herbal bouquet with hints of raspberry, black currants, violets and green peppers.

#### **Serving Suggestions:**

Best served with grilled red meats, lasagna as well as chilli. Serving temperature 16 – 18° C.



Tenuta Bonotto delle Tezze

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