



BONOTTO DELLE TEZZE

Technical Sheet

Grape Type:
100% Chardonnay.

About Chardonnay:

Chardonnay is a green-skinned grape variety, used to make white wine. It is vinified in many different styles, from the elegant, "flinty" wines of Chablis to rich, buttery Meursaults and New World wines bursting with tropical fruit flavours.

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 – 75 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 upto 3 months and microfiltered before bottling. It is then aged for a further period before being made available for sale.

Wine Composition: (may slightly change depending on vintage)

Alcohol:	12% by vol
Total Acidity:	5.50
PH:	3.35
Residual Sugar:	2 gr per liter

Tasting Notes:

This Chardonnay has a fine, crispy, elegant and noble fragrance of green apple and vanilla.

Serving Suggestions:

Best served with white meats, risotti, soups and fish dishes.
Serving temperature 8 – 10° C.

