



## BONOTTO DELLE TEZZE

### *Technical Sheet*

#### **Grape Type:**

Blend of selected grapes.

#### **About This Wine:**

Cipria is made from a blend of grapes carefully selected by our enologist and includes those indigenous to this area as well as internationally known grapes. It is a wine that emphasises the unique characteristics of our area. It is slightly sparkling (approx 0.7 atmospheres).

#### **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 90 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 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)

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

#### **Tasting Notes:**

Has a fine noble bouquet of violets, wild cherries with hints of liquorice.

#### **Serving Suggestions:**

Best served with broiled crab, crawfish, sweet & sour pork as well as salads and light pasta dishes. Serving temperature 8 – 10° C.



Tenuta Bonotto delle Tezze

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