



BONOTTO DELLE TEZZE

Technical Sheet

Grape Type:

100% Incrocio Manzoni 6.0.13

Denomination:

Veneto – Indicazione Geografica Tipica

About Incrocio Manzoni:

Incrocio Manzoni is named after Prof. Manzoni of the prestigious school of Oenology located in Conegliano, Veneto. This grape was made by selecting vines from various vineyards during the 1930's and cannot be found anywhere else in the world. The numbers after the wine name refer to location of the vines where the grapes have been harvested from.

Characteristics of the land:

Novalis is the name of the vines at our vineyard in Tezze. Located in the Veneto region of North East Italy, on the banks of the Piave river Novalis benefits from the minerals washed down from the Dolomites. Harvest is around 15 September. Total yield per hectare is approximately 70 Q/HA.

Winemaking:

Fermented with its skins for up to 15 days in stainless steel vats and then for a further 8 months in stainless steel with its own yeasts. The wine is then further refined for 4 months before bottling.

Wine Composition:

Alcohol:	13% by vol
Total Acidity:	5.3
PH:	3.46
Residual Sugar:	1.5 gr per liter

Tasting Notes:

This Incrocio Manzoni has a delicate aromatic bouquet of Bergamot orange with hints of light cedar notes and flint.

Serving Suggestions:

Best served with white meats and European Seabass and sushi.
Serving temperature 6 – 8° C.



Tenuta Bonotto delle Tezze

Via Duca d'Aosta 16, Tezze di Piave, (TV) 31020, Italy

Tel: 0039 (0) 438 488 323 Fax: 0039 (0) 438 48891 Email: info@bonottodelletezze.com Webiste: www.bonottodelletezze.com