



BONOTTO DELLE TEZZE

Technical Sheet

Grape Type:

100% Manzoni Moscato.

About Manzoni Moscato:

Incrocio Manzoni 13.0.25 was created during the 1930's by Luigi Manzoni a professor at the eonological school of Conegliano which is the oldest in the world. It is a cross between Raboso del Piave and Moscato d'Amburgo.

Characteristics of the land:

Grapes come from our own vineyards in Tezze which is located in the Veneto region of North East Italy, on the banks of the Piave river. Our vines benefit from the minerals washed down from the Dolomites. Total yield per hectar is approx 110 Q/HA.

Winemaking:

Grapes are hand selected, crushed and the juice is then fermented for a short period of time at low temperature with the skins from were the characteristic rose colour comes from as well as its delicate and noble components of the tannins. This is the real secret of this particular wine. The wine is then refermented in steel vats and is filtered before botteling.

Wine Composition:

Alcohol:	11.5% by vol
Total Acidity:	7
PH:	3.20
Residual Sugar:	35 gr per liter

Tasting Notes:

This Manzoni Moscato has a fine and noble fragrance of strawberry, raspberries, Mandarin orange as well as hints of roses.

Serving Suggestions:

Best served with desserts including fruit salads, fruit tarts or can be drunk by itself on a warm evening. Serve chilled.



Tenuta Bonotto delle Tezze

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