



BONOTTO DELLE TEZZE

Technical Sheet

Grape Type:
100% Merlot

About Merlot:

Merlot grapes are identified by their loose bunches of large berries. The Piave area produce Merlots that are unique in a way that they have a strong bouquet of wild fruits with hints of minerals. Merlot wines are usually naturally supple and velvety smooth.

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:

Alcohol:	12% by vol
Total Acidity:	5
PH:	3.50
Residual Sugar:	2.5 gr per liter



Tasting Notes:

This Merlot has a full bodied bouquet with hints of plum and raspberry. Best drunk whilst young.

Serving Suggestions:

Best served with cheese platters, grilled steaks as well as Pasta Primavera.
Serving temperature 16 – 18° C.