



BONOTTO DELLE TEZZE

Technical Sheet

Grape Type:
100% Pinot Grigio.

About Pinot Grigio

Pinot Grigio has been known from the Middle Ages and the Piave area has become the most important producer of this grape in the world. Pinot Grigio is a delicate grape that needs the maximum time, experience and dedication in the art of viticulture. It normally has a greyish blue fruit and grows in small pinecone shaped clusters.

Characteristics of the land:

Montesanto, which is named after our vineyard 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 75 Q/HA

Winemaking:

Grapes are hand selected, crushed and the juice is then fermented for a period in stainless steel vats with its skins thus attaining its light copper reflections. The wine is then aged in stainless steel using battonage. It is then aged for a further period before being made available. This wine is made using traditional methods so as to maintain its natural characteristics.

Wine Composition:

Alcohol:	13% by vol
Total Acidity:	5.20
PH:	3.30
Residual Sugar:	1.9 gr per liter

Tasting Notes:

Montesanto has a bouquet of yellow peach, pineapple and other tropical fruits. It is made unique by its light copper reflections.

Serving Suggestions:

Best served with steamed sole, grilled langoustine, calamari as well as sweet and sour prawns. Serving temperature 8 – 10° C.



Tenuta Bonotto delle Tezze

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