



## BONOTTO DELLE TEZZE

### *Technical Sheet*

#### **Grape Type:**

100% Manzoni Bianco

#### **Denomination:**

Veneto - Indicazione Geografica Tipica

#### **About Incrocio Manzoni:**

Incrocio Manzoni 6.0.13 refers to the location of the vines which were used to create this grape and 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.

#### **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 takes place in September. Total yield per hectare is approx 65 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:**

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

#### **Tasting Notes:**

This Manzoni Bianco has a delicate aromatic bouquet of bergamot orange, apricot with hints of light cedar notes and flint.

#### **Serving Suggestions:**

Best served with European Seabass, sushi as well as fresh fruit and light cheeses. Serving temperature 8 – 10° 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](mailto:info@bonottodelletezze.com) Webiste: [www.bonottodelletezze.com](http://www.bonottodelletezze.com)