



BONOTTO DELLE TEZZE

Technical Sheet

Grape Type:

100% Chardonnay

Denomination:

Piave – Denominazione di Origine Controllata

About Chardonnay:

Chardonnay is a green-skinned grape variety, used to make white wine. Chardonnays from the Piave area are renowned for their fruit characteristics.

Characteristics of the land:

Oseada is the name of the vines at our vineyards in Tezze. Located in the Veneto region of North East Italy, on the banks of the Piave river Oseada benefits from the minerals washed down from the Dolomites. Harvest takes place in September. Total yield per hectare is approx 75 Q/HA.

Winemaking:

Most of the juice is fermented in stainless steel for a period of time whilst the other part is fermented in French oak barrels with its own yeasts for up to 8 months. Both parts are then blended before bottling.

Wine Composition:

Alcohol:	13% by vol
Total Acidity:	4.7
PH:	3.78
Residual Sugar:	2.00 gr per liter

Tasting Notes:

This Chardonnay has a bouquet of yellow apple, mango, bread crusts as well as vanilla.

Serving Suggestions:

Best served with BBQ marinated pork ribs, penne with creamed cheese and lobster sauce as well as grilled mushrooms. 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 488891 Email: info@bonottodelletezze.com Webiste: www.bonottodelletezze.com