



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:

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 95 Q/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.

Wine Composition:

Alcohol:	12% by vol
Total Acidity:	5.30
PH:	3.35
Residual Sugar:	2 gr per liter

Tasting Notes:

This Pinot Grigio has a bouquet of tropical fruits with hints of pineapple and lemon.

Serving Suggestions:

Best served with poultry cooked with garlic butter, pasta with fresh tomato and steamed clams. Serving temperature 8 – 10° C.



Wine Enthusiast – 84 Points, Best Buy