



BONOTTO DELLE TEZZE

Technical Sheet

Grape Type:
100% Pinot Grigio.

About Pinot Grigio

Pinot Grigio has been known from the Middle Ages and our 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 hectar 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:	5.30
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. It has a light straw colour which is characteristic of Pinot Grigio's from North Italy.

Serving Suggestions:

Best served with white meats, pasta with fresh tomato and fish dishes.
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

P.IVA: 03287710267 Codice Accisa: IT00TVV00490W