



BONOTTO DELLE TEZZE

Technical Sheet

Grape Type:
100% Raboso del Piave

Denomination:
Piave – Denominazione di Origine Controllata

About Raboso:

Raboso del Piave is a grape that is autonomous to the Veneto region of Italy. For centuries, Raboso del Piave was the preferred wine of the Venetian aristocracy and was one of the principle commodities in trade between the Venetian Republic and many Mediterranean countries. It is known as “El Paron de Casa” or roughly translated “The head of the household”.

Characteristics of the land:

Potesta 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. Harvest takes place in late autumn when the first sign of snow can be seen from the vineyards. Total yield per hectare is approx 70 Q/HA.

Winemaking:

Fermented with its skins and stalks for up to 6 months in stainless steel vats. A part of the juice is and then aged in French oak barrels and the rest being aged in Slovenian oak casks. It is then allowed to age in the bottle for a year.

Wine Composition:

Alcohol:	13% by vol
Total Acidity:	6.80
PH:	3.31
Residual Sugar:	2.0 gr per liter

Tasting Notes:

This Raboso has a bouquet of violets, prune as well as hints of spices.

Serving Suggestions:

Best served with Angus beef, roasted duck or goose as well as season cheeses
Best left to breath for 30 minutes before serving. Best served at room temperature.



Wine Enthusiast – 87 Points, Best Buy

Tenuta Bonotto delle Tezze

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