



BONOTTO DELLE TEZZE

Technical Sheet

Grape Type:
100% Prosecco

About Prosecco:

The name Prosecco originates from a small village in North East Italy. It is a vigorous and hardy vine with loosely packed winged clusters of golden yellow berries. The Prosecco grape is indigenous to this area and has been cultivated in the hills of Treviso for over 200 years but has been known to man since the Roman times and it is noted that the Empress Livia Augusta was particularly fond of the wine made from this grape.

Characteristics of the land:

Located in the hills of Collalbrigo, Provincia di Treviso, the land consists mainly of clay soil and is able to support the vines during the hot summers. The difference in temperature between day and night typical of this area are fundamental in the growth cycle of these grapes for the development of their specific aromas. Total yield is approx 120 Q/HA.

Winemaking:

Grapes are hand selected, crushed and the juice is fermented at low temperature. The wine is then refermented in steel vats and is microfiltered before bottling.

Wine Composition:

Alcohol:	11% by vol
Total Acidity:	6.00
PH:	3.30
Residual Sugar:	12 gr per liter

Tasting Notes:

This Prosecco Frizzante has a fine, crispy, elegant floral bouquet with hints of fresh cut bread, banana and lemon coming to the fore.

Serving Suggestions:

Best served with appetizers, fresh fruit, desserts and fish dishes. Serving temperature 6 – 8° C.



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