



BONOTTO DELLE TEZZE

Technical Sheet

Grape Type:
100% Raboso Piave.

About Raboso:

It is thought that the name Raboso derives from a stream near Conegliano. Raboso Piave is the oldest known grape varietal from this area and has been known for at least 600 years. It produces wines with notably high tannin levels and conserves its natural acidity which is fundamental in the production of sparkling wines. The vines are known for their rustic characteristics and are more resilient to a number of diseases.

Characteristics of the land:

Grapes come from our own vineyards in Tezze which is located in the Veneto region of North Italy, on the banks of the Piave river. Our vines benefit from the minerals washed down from the Dolomites. Total yield per hectare is approx 75 hl/ha.

Winemaking:

Grapes are hand selected, crushed and the juice is fermented for a short period of time at low temperature with the skins from where the characteristic rose colour comes from as well as its most delicate and noble components of the tannins. This is the real secret of this particular wine. The wine is then refermented in steel vats and is then microfiltered before bottling.

Wine Composition:

Alcohol:	11% by vol
Total Acidity:	6.80
PH:	3.35
Residual Sugar:	18 gr per liter

Tasting Notes:

This Raboso Rosato has a crispy and elegant bouquet of wild cherry, violet and eucalyptus with a aftertaste of wild berry and cranberry.

Serving Suggestions:

Best served with appetisers, shell fish and pizza. Serving temperature 6 – 8° C.



Tenuta Bonotto delle Tezze

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