



## BONOTTO DELLE TEZZE

### *Technical Sheet*

#### **Grape Type:**

100% Raboso del Piave

#### **Denomination:**

Veneto – Indicazione Geografica Tipica

#### **About Raboso Passito:**

Our Passito is the jewel in the crown of Bonotto delle Tezze. Raboso del Piave, which is an indigenous grape to this area, produces deep coloured wines with notably high tannin levels. These noble vines are resilient to a number of diseases and transmit the characteristics of the land. The secret to this wine is the slow drying of the grapes in our 200 year old granary by the cool winds blown down from the Dolomites.

#### **Characteristics of the land:**

Located in the Veneto region of North East Italy, on the banks of the Piave river, the Raboso grapes benefits from the minerals washed down from the Dolomites. Harvest takes place in late autumn and all grapes are hand selected.

Total ratio per 100 Kg is approximately 15 – 16 liters of Passito.

#### **Winemaking:**

After the completion of the drying stage which lasts approximately 4 months, begins the long fermentation process at a very low temperature which conserves the grapes perfumes.

#### **Wine Composition:**

<b>Alcohol:</b>	14.5% by vol
<b>Total Acidity:</b>	9.6
<b>PH:</b>	3.27
<b>Residual Sugar:</b>	90 gr per liter

#### **Tasting Notes:**

The alcohol content and the balance between the high sugar levels and acidity creates a warm feeling of ripe wild cherries on the palate. It has hints of violets, plum, cocoa as well as eucalyptus.

#### **Serving Suggestions:**

Best served with dark chocolate, pastries based on nuts as well as seasoned cheeses such as Gorgonzola. Serving temperature 12 – 14° C.



Tenuta Bonotto delle Tezze

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