



BONOTTO DELLE TEZZE

Technical Sheet

Grape Type:

100% Merlot

Denomination:

Piave – Denominazione di Origine Controllata

About Merlot:

Merlot grapes are identified by their loose bunches of large berries. Other characteristics include thinner skins and fewer tannins than most other red wine grapes. It is an elegant wine which has adapted well to the Piave area which has also given the grape its own unique characteristics.

Characteristics of the land:

Spezza is the name of our vineyard in Tezze. Located in the Veneto region of North East Italy, on the banks of the Piave river, Spezza benefits from the minerals washed down from the Dolomites. Harvest starts at the beginning of October.

Total yield per hectare is approx 70 Q/HA.

Winemaking:

Fermented with its skins for up to 20 days in oak casks and then for a further 18 months in French oak barrels. It is then aged in the bottle for a period of 4 months.

Wine Composition:

| | |
|------------------------|------------------|
| Alcohol: | 13% by vol |
| Total Acidity: | 5.5 |
| PH: | 3.49 |
| Residual Sugar: | 1.9 gr per liter |

Tasting Notes:

Spezza has elegant hints of cocoa, spices and liquorice with hints of mature cherry.

Serving Suggestions:

Best served with seasoned cheeses, “Fiorentina” steaks and roasted hare. Best left to breath for 30 minutes before serving. Serving temperature 16 – 18° C.



Tenuta Bonotto delle Tezze

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