



BONOTTO DELLE TEZZE

Technical Sheet

Grape Type:
100% Tai.

About Tai:

Tai or Tocai Friulano is believed to have originated from the Veneto region of North Italy and later brought to Hungary by a Venetian princess Aurora Formentini in the 17th century following her marriage to Hungarian Count Batthujany. The grape is popular in Veneto and Friuli but has little presence in the rest of the world. It should not be confused with Hungarian Tokay which is a sweet dessert wine.

Characteristics of the land:

Grapes come from our own vineyards in Tezze which is located on the banks of the Piave river in the Veneto region of North East Italy. Our vines benefit from the minerals washed down from the Dolomites. Total yield per hectare is approx 85 Q/HA.

Winemaking:

Grapes are hand selected, crushed and the juice is then fermented for a period in stainless steel vats. We use the innovative Eureka vinification method that uses natural fermentation atmospheric pressure to preserve the original aromas of the grape. The wine is then aged and refined for up to 3 months and microfiltered before bottling. It is then aged for a further period before being made available for sale.

Wine Composition:

Alcohol:	12% by vol
Total Acidity:	5.30
PH:	3.40
Residual Sugar:	3.5 gr per liter

Tasting Notes:

This Tai has a bouquet of almonds and aromatic herbs with hints of flint and nectarine.

Serving Suggestions:

Best served with marinated grilled chicken, risotti with wild mushrooms, pasta with pesto sauces as well as shell fish. Serving temperature 8 – 10° C.



Tenuta Bonotto delle Tezze

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