



## BONOTTO DELLE TEZZE

### *Technical Sheet*

**Grape Type:**  
Blend of selected grapes

**About This Wine:**  
Tono is made from a blend of grapes carefully selected by our enologist and includes those indigenous to this area as well as internationally known grapes. It is a wine that emphasises the unique characteristics of our area.

**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** (data may slightly change with vintage):

<b>Alcohol:</b>	<b>12% by vol</b>
<b>Total Acidity:</b>	<b>5</b>
<b>PH:</b>	<b>3.70</b>
<b>Residual Sugar:</b>	<b>3 gr per liter</b>

**Tasting Notes:**  
This is a earthy, elegant dry wine with hints of spices and mature prune. Best drunk within three years.

**Serving Suggestions:**  
Best served with broiled meats, lamb stuffed egg plants as well as pasta with Bolognese. Serving temperature 16 – 18° C.

