



# *Prosecco Treviso Brut*

## *Technical Data*



**BONOTTO DELLE TEZZE**

### **Prosecco**

From a small town in the North East of Italy named this wine which has now become one of the most respected and well known stars of the Made in Italy in the world. The cultivation of the grape variety Glera, stretching from the hills to the plains of Veneto and Friuli almost to tie with their lines of Golden grapes the majestic Dolomites to the waves of the Adriatic.

### **Soil Characteristics:**

In Florence by Collalbrigo, in the province of Treviso, is dominated by ancient clay, deep and warm while in the area along the river Piave links spread out for rocks outcrops. The optimal temperature swings that characterize the final stages of ripening gives grape first and thereafter as wine that unmistakable freshness of perfumes. Production of about 150 bushels per acre with Polyclonal vineyards grown espalier.

### **Vinification:**

After manually selecting the grapes are harvested in mid-September. The must ferment in special tanks at a controlled temperature and pressure until the so-called "spumante". During the year so each cuvee is put in autoclave for refermentation and obtaining of the miraculous bubble.

### **Analytical data:**

Alcohol: 11.5% total

Acidity: 5.80 g/l

pH: 3.30

Residual Sugar: 9/11 g/l

### **Tasting Notes:**

Fresh, fruity wine by memories of sour Apple, floral, thanks to hints of lilac and acacia. From straw yellow highlights subtle sparkle of the right length.

### **Serving suggestions:**

Ideal for social occasions, toasts, finger food and appetizers in General. Serve chilled around 6° c.

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# Malanotte Del Piave

## Technical Data



BONOTTO DELLE TEZZE



### Grape variety

100% Raboso del Piave.

### Denomination

Malanotte del Piave Denomination - DOC

### News about Raboso Piave

A mythical wine that comes from the continuous work of research and passion that producers put in the field and in the cellar. Do not want to stop at tradition and its historical value to build innovation, constantly improving the raw material and its transformation. Soil, vine, climate but a lot of man in each of these bottles with the magical game of partial drying of the grapes. % Withering: (15 - 30).

### Soil Characteristics:

Land that is part of the alluvial terrace of the Piave river, characterized by the presence of gravel, often outcropping, covered by a small band of sediments with medium grain size. In the soil the stones are evident both on the surface and in the subsoil ensuring excellent drainage for a vital, fresh and dry soil fundamental for this vine. The work in the vineyard is continuous and exciting because no phase is taken for granted and there are still many pages to write.

### Training system and yield per hectare:

Polyclonal vineyards and company selections with short Gujot pruning for about 80 quintals per hectare.

### Harvest period:

Harvest in the third decade of October for grapes destined for drying, in the second of November for the fresh vinified part.

### Vinification:

Strictly separated in the two phases of fresh grapes and dried grapes. Maceration on the skins for about 20 days in steel tanks, racking off with management of malolactic fermentation. Transfer to wood in the following summer for at least 24 months of aging. Four months in bottle before release.

### Organoleptic characteristics and service temperature

It is characterized by a bouquet of morello cherries, blackberries and blueberries with balsamic and spicy hints that recall licorice and coconut. Serve at about 18 ° C in important glasses.

### Analytical data:

Alcohol: 14-15 % vol

Total acidity: 7,70 g/l PH: 3,35

Residue: 5 g/l Dry extract: 38 g/l

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# DOC Pinot Grigio

## Technical Data



BONOTTO DELLE TEZZE



### Grape variety

100% Pinot Grigio

### Denomination

Delle Venezie - Denomination of Controlled Origin

### News about Pinot Grigio

Cultivating good Pinot Grigio vines does not only mean having an enviable harmony between soils, temperatures, rainfall and ventilation. Above all, it means having a careful, passionate and professional viticulture. These assumptions have meant that today our region is by far the most important in the world for quality and quantity of Pinot Grigio produced.

### Soil Characteristics:

Land that is part of the alluvial terrace of the river Piave, characterized by the presence of gravel, often outcropping, covered by a small band of sediments with medium grain size. In the cultivation of these vineyards, all the latest agronomic knowledge is put into practice for a modern and sustainable viticulture.

### Training system and yield per hectare:

Polyclonal vineyards with counter-espalier pruning in Gujot corto, Sylvoz and Cortina for an average of 120 quintals per hectare.

### Harvest period:

Manual selection in late spring and harvest from late August to the first ten days of September.

### Vinification:

The most modern oenological technologies in the preparation phase of the must for the best fermentation in steel at low temperature. Once the static decantation is completed, the subsequent bottling is prepared to offer the market a product that is always young and seductive.

### Organoleptic characteristics and service temperature

Bright color, straw yellow, fresh and floral aromas reminiscent of freshly picked fruit. Rightly aromatic with good structure to accompany a nice and fresh drinkability. Serve at about 8 °C. Store in a cool place away from light.

### Analytical data:

Alcohol: 12%vol Total acidity: 5,60 g/l pH: 3,40

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# Raboso del Piave Potesta

## Technical Data



BONOTTO DELLE TEZZE



### Grape variety

100% Raboso del Piave.

### Denomination

Piave - Denomination of Controlled Origin

### News about Raboso Piave

It is rightly considered the king of wines on the left bank of the Piave so as to be called "el paron de casa". It is the native wine par excellence that has accompanied the events of the people of the Piave, lucid witness of the past but also proud protagonist of our days. A rustic with a heart of gold.

### Soil characteristics

Only the best particles characterized by prevailing skeleton give us the grapes for the production of this wine. In the soil the stones are evident both on the surface and in the subsoil ensuring excellent drainage for a vital, fresh and dry soil in which the symbiosis between the vine and the soil is best expressed. In the cultivation of these vineyards, all the latest agronomic knowledge is put into practice for a more modern and sustainable viticulture.

### Training system and yield per hectare

Farm selection of genetic material with high-density vineyards and unilateral Guyot pruning. Yield around 80 quintals per hectare.

### Harvest period

Very late, between the end of October and the first half of November, hence the need to have strongly draining soils, considering the autumn climate in this region.

### Winemaking

Maceration on the skins for about 20 days in steel tanks, racking off with management of malolactic fermentation. Winter months dedicated to natural decantation to prepare for the wooden transfer of the following spring. In the underground barrel cellar, aging lasts for over 24 months before packaging and maturation in the bottle.

### Organoleptic characteristics and service temperature

Ruby red color with light garnet reflections. In the scent prevail the fresh notes of violet, morello cherry and plum enlivened by the characteristic acidity partly attenuated by the long aging. Serve at about 16-18 °C.

### Analytics (average)

Alcohol: 13% vol Total acidity: 7,00 g/l pH: 3,40

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# *Prosecco Treviso Frizzante*

## *Scheda Tecnica*



**BONOTTODELLETEZZE**



### **Prosecco DOC Treviso Frizzante**

From a small town in the north-eastern part of Italy takes its name this wine that has now become one of the most appreciated and well-known protagonists of Made in Italy in the world. The cultivations of the Glera vine extend from the hills to the plains of Veneto and Friuli, almost to bind with their lines of golden bunches the majestic Dolomites to the waves of the Adriatic.

### **Soil characteristics**

In the hills of Collalbrigo, in the Province of Treviso, ancient clays prevail, deep and warm, while in the area that runs along the river Piave the meshes widen for the outcropping stones. The optimal temperature ranges that characterize the final stages of ripening give first to the grapes and, later, to the wine that unmistakable freshness of aromas. Production of about 150 quintals per hectare with polyclonal vineyards trained in counter-espalier.

### **Winemaking**

After manual selection, the grapes are harvested in mid-September. The must is fermented in special tanks at controlled temperature and pressure until the so-called "sparkling wine base" is obtained. During the year, therefore, every single cuvée is put in an autoclave for the refermentation and obtaining of the miraculous bubble.

### **Average Analytics**

Alcohol: 11,0% vol    Total acidity: 5,80 g/l    pH: 3,30  
Residual sugar: 11 g/l

### **Tasting notes**

It is a fresh wine, fruity with memories of unripe apple, floral thanks to hints of wisteria and acacia. With a pale straw yellow color, it highlights a subtle perlage of the right persistence. Ideal for convivial moments, aperitifs, finger food and appetizers in general. Serve cold around 6°C.

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