

Bon
otto



A brand: between history and legend

In Rai di San Polo, near the stony banks of the Piave, are the ruins of an ancient tower, the crumbling remnants of a castle with origins lost in the early Middle Ages.

Some historians believe that it was built by Venetian people as protection against Hungarian invaders. Others, that it served as a Templar garrison.

Distant memories linger around the tower that echo in local folklore, including stories of mysterious apparitions said to appear on nights when the moon is full.

Legends like these, passed down through the ages, are the inspiration behind the insignia for Bonotto wines, a carefully chosen symbol of the nexus between tradition and territory.



Wine: a family passion since 1870.

The story begins in 1870, when the founder Giuseppe first brought barrels of wine to Venice. Next, it was Vincenzo who began to develop the business, followed by Giorgio, who shaped the quality of the product. Today, Riccardo has inherited the passion for wine and love of the land that has been the heritage of the Bonotto clan for decades.

Across the generations, the Bonotto family have handed down techniques of winemaking as well as ethical values such as appreciation for tradition, respect for the environment and a deep regard for the character of the wine.

The Giorgio Bonotto winery personally cultivates the valued grapevines in the alluvial plain by the Piave river. All stages of the winemaking process are managed with extreme care in the cutting-edge facilities, allowing each variety to express its own characteristics in a balance between tradition and research.



The aristocratic

Raboso Wine the 'angry' wine.

A descendent of *picina omnium nigerrima* (a pitch-black wine, the darkest of them all) said to have been drunk by Pliny the Elder in the first century AD, Raboso has been celebrated since the mid-16th century, then called as *vin sgarboso* by Angelo Beolco, or better known as the Ruzante.

Enjoyed by aristocrats of the Serenissima, it was appreciated for its ability to endure long sea voyages without spoiling. Until the first world war, Raboso was the principal wine in the Piave.

Afterwards, it was replaced by international vines.

The resurgence in interest in the culture of the area has resulted in its rediscovery as an authentic feature of the local heritage. A robust and sanguine wine, it acquires a pleasant drinkability following long aging in wooden barrels to soften its natural sharpness.

RED

Historical

Glass:

Wide goblet with folding mouth

Available format:

0,75 L
1,50 L



Raboso Piave

Piave D.O.C.

The vine of the Raboso has existed in the Piave area for thousands of years. Some people define it as ‘angry’ perhaps because of its black color, its unusual strength, its harshness; Raboso tastes of lean earth, of the stony foreshores of the Grave del Piave, of wild cherries in dense scrub.

VINEYARD

Raboso Piave

PRODUCTION AREA

Rai di San Polo di Piave (TV)

TYPE OF TERRAIN

Alluvial soil, formed by the sedimentation of clay fragments carried over the centuries by the river Piave.

VINIFICATION

It is harvested late in the season, towards the end of October, in order to ensure a slight over-ripening in the plant. Fermentation takes place with maceration at a controlled temperature. The grapes are re-pressed in order to extract color and aromas from the skins.

AGING

The wine is aged partly in oak barrels of 225 lt. and partly in oak barrels of 26.5 hl.

SENSORY NOTES

Color: very intense ruby red, almost opaque, with lively violet and hints of garnet.

Bouquet: complex, elegant, very intense and articulated; suggestions of red fruit with strong impressions of cherry and violet.

Taste: full, voluminous, well-structured, with marked acidity and tannins but pleasant to the palate. The aftertaste is long and full, with very intense spicy final notes.

PAIRINGS

Red meat, roasts, feathered game, medium and long-aged cheeses.

SERVING TEMPERATURE

16 – 18 °C

ALCOHOL CONTENT

13,5% vol.

RED

Historical

Glass:

Wide goblet with folding mouth

Available format:

0,75 L
1,50 L



Raboso Storico

Marca Trevigiana

Raboso has characterized area of the river Piave for thousands of years. Defined by some as angry, perhaps because of its rich dark color, unusual strength and tartness; Raboso tastes of lean earth, the stony foreshore of the Grave del Piave, and wild cherries in untamed scrub.

VINEYARD

Raboso Piave

PRODUCTION AREA

Rai di San Polo di Piave (TV)

TYPE OF TERRAIN

Alluvial soil, formed by the sedimentation of clay fragments carried over the centuries by the river Piave.

VINIFICATION

The grape is harvested late in the season, towards the end of October, in order to ensure a slight over-ripening in the plant. Fermentation takes place with maceration at a controlled temperature. The grape mash remains in contact with the skins until January. It is produced following eighteenth-century knowledge without the addition of sulfites and clarifiers, with 100% Raboso grapes.

AGING

The wine is then placed in French oak barrels where it is aged for a minimum of 12 months.

SENSORY NOTES

Color: very intense ruby red, almost impenetrable, with garnet nuances.

Bouquet: complex, elegant, very intense and articulated; hints of red fruit, plum, ripe fruit.

Taste: full, voluminous, well-structured. The aftertaste is long and full, with very intense spicy final notes. Quite simply, delicious.

PAIRINGS

This classic Raboso with its rustic tradition, goes particularly well with hearty meats and sausages and is made to be enjoyed liberally. Just don't drive.

SERVING TEMPERATURE

16 – 18 °C

ALCOHOL CONTENT

13,5% vol.



La grave del Piave: terrain of great wines.

The quality of Bonotto wines is inextricably linked to the terrain where the vines grow: the stony foreshores of Le grave del Piave, an environmental context with geological and climatic characteristics ideal for viticulture.

An ancient riverbed, the soil is characteristically sandy-silty in composition, permeable and carefully drained and infused with gravel and pebbles, which absorb heat during the day and gradually radiate it at night. The favorable climate, which ideally balances rainy and sunny days, makes this land the cradle of great wines.

The knowledge of a deeply assimilated winemaking culture values the characteristics of the traditional grape varieties, which are perfectly suited to the environment, with the most refined and accurate winemaking techniques.

RED

Historical

Glass:

Wide goblet with folding mouth

Available format:

0,75 L
1,50 L



Merlot

Marca Trevigiana

This classic variety, especially famous in the area of Bordeaux, for the “Bordeaux cut”, in Italy is almost vinified in purity. Considered one of the most important wines in the world, this particular interpretation of Merlot is distinguished by the particular structure resulting from the drying and the valuable complexity conferred by the aging in wood.

VINEYARD

Merlot

PRODUCTION AREA

Rai di San Polo di Piave (TV)

TYPE OF TERRAIN

Alluvial soil, formed by the sedimentation of clay fragments carried over the centuries by the river Piave.

VINIFICATION

Harvesting takes place in mid-September. The grapes, collected in small crates, are left to dry for about a month at controlled temperature and humidity. Fermentation takes place with maceration at a controlled temperature for 10 days.

AGING

The wine is placed in French oak barrels and aged for 8-10 months.

SENSORY NOTES

Color: intense ruby red, almost opaque, with garnet reflections

Bouquet: complex, elegant, very intense and articulated; hints of red fruit, plum, ripe fruit

Taste: full, voluminous, well-structured. The flavor is long and full, with very intense spicy final notes. Simply good

PAIRINGS

Red meat, roasts, feathered game, semi-aged (medium) and aged cheeses.

SERVING TEMPERATURE

16 – 18 °C

ALCOHOL CONTENT

13,5% vol.

RED

Glass:

Medium-sized tulip with closed mouth

Available format:

0,75 L



Cabernet Franc

Marca Trevigiana

The Cabernet Franc vine is probably of Illyrian origin and ancestor of the most famous Cabernet Sauvignon, born in the Middle Ages from a spontaneous cross with Sauvignon Blanc. A frank wine with a clean, unmistakably herbaceous aroma and notes of black pepper. A wine with a strong personality, the taste reveals itself as crisp, full-bodied and with a long taste-nose persistence.

VINEYARD

Cabernet Franc

PRODUCTION AREA

Rai di San Polo di Piave (TV)

TYPE OF TERRAIN

Alluvial soil, formed by the sedimentation of clay fragments carried over the centuries by the river Piave.

HARVEST PERIOD

End of September

VINIFICATION

Vinification in red with maceration of the grapes for 8-10 days.

SENSORY NOTES

Color: intense ruby red, almost opaque

Bouquet: wide, elegant, of great complexity with very intense herbaceous sensations, slightly earthy

Taste: Soft, voluminous, well-structured, with dense, round tannins; long, persistent flavor with very intense spicy sensations

PAIRINGS

Red meat, roasts, feathered game, aged (long) and semi-aged cheeses.

SERVING TEMPERATURE

16 – 18 °C

ALCOHOL CONTENT

12,5% vol.

RED

Glass:
Medium-sized tulip
with closed mouth

Available format:
0,75 L



Cabernet Sauvignon

Marca Trevigiana

One of the most common grape varieties in the world and is particularly suitable for the production of wines of high quality and great longevity. Recent research confirms that the origin of Cabernet Sauvignon is due to a cross between Cabernet Franc and Sauvignon Blanc. It gives intense wines of color, rich in tannins and aromatic substances and predisposed to longterm aging.

VINEYARD
Cabernet Sauvignon

PRODUCTION AREA
Rai di San Polo di Piave (TV)

TYPE OF TERRAIN
Alluvial soil, formed by the sedimentation of clay fragments carried over the centuries by the river Piave.

HARVEST PERIOD
Mid-September

VINIFICATION
Vinification in red with maceration of the grapes for 8-10 days.

SENSORY NOTES
Color: intense ruby red, almost impenetrable

Bouquet: wide, elegant, with light hints of spices, slightly herbaceous

Taste: soft, voluminous, long and persistent aftertaste with spicy taste sensations

PAIRINGS
Red meat, roasts, feathered game, medium and long aged cheeses.

SERVING TEMPERATURE
16 – 18 °C

ALCOHOL CONTENT
12,5% vol.

RED

Glass:
Medium-sized tulip
with closed mouth

Available format:
0,75 L



Malbec

Marca Trevigiana

Black berry vine of French origin, also very common in the Bordeaux area. Over the years, it has dwindled in popularity as it made way for Merlot and Cabernet, although in recent years has been rediscovered and seen a resurgence in interest. Malbec is generally presented as a young red wine with good structure. Sapid and full-bodied, harmless, very fruity, with a long and round finish.

VINEYARD
Malbec

PRODUCTION AREA
Rai di San Polo di Piave (TV)

TYPE OF TERRAIN
Alluvial soil, formed by the sedimentation of clay fragments carried over the centuries by the river Piave.

HARVEST PERIOD
Mid-September

VINIFICATION
Fermentation takes place with maceration on the skins for 8-10 days.

SENSORY NOTES
Color: intense ruby red, almost impenetrable

Bouquet: wide, elegant, of great complexity with very intense herbaceous sensations, almost earthy

Taste: Soft, voluminous, long and persistent aftertaste with spicy taste sensations

PAIRINGS
Red meat, roasts, feathered game, medium and long aged cheeses.

SERVING TEMPERATURE
16 – 18 °C

ALCOHOL CONTENT
12% vol.

WHITE

Glass:

Medium-sized tulip with closed mouth

Available format:

0,75 L



Manzoni Bianco

Marca Trevigiana

This variety is the fruit of extensive and passionate research by Prof. Luigi Manzoni, one of the most brilliant scholars of oenology of the last century. Incrocio Manzoni 6.0.13, defined as “the masterpiece of Manzoni” is derived from the Pinot Bianco fertilized with the pollen of Riesling Renano, producing a refined, delicate wine, but with good body and well balanced taste.

VINEYARD

Incrocio Manzoni 6.0.13

PRODUCTION AREA

Rai di San Polo di Piave (TV)

TYPE OF TERRAIN

Alluvial soil, formed by the sedimentation of clay fragments carried over the centuries by the river Piave.

HARVEST PERIOD

Mid-September

VINIFICATION

Short cold maceration for 12 hours.

SENSORY NOTES

Color: straw yellow accentuated with greenish reflections

Bouquet: rich in fine floral notes evocating the elegant nuances of Pinot and the characteristic aromatic charge of Rhine Riesling. It achieves excellence in gravelly soils rich in clay, a characteristic of Terre del Piave

Taste: it has a great flavor and persistence, with very pronounced spicy notes

PAIRINGS

Excellent with all types of fish, white meat, sharp and mature cheeses.

SERVING TEMPERATURE

12 – 14 °C

ALCOHOL CONTENT

12,5% vol.

WHITE

Glass:

Medium-sized tulip with closed mouth

Available format:

0,75 L



Chardonnay

Marca Trevigiana

Its origins are not clear: some scholars claim it has Middle Eastern “roots”, according to others it comes from a spontaneous cross from a pre-domesticated vine and a vine from ancient Illyria. For a long time confused with Pinot Blanc, genetic research has shown that it is a spontaneous cross, perhaps in the Carolingian era, between Pinot Noir and Gouais blanc.

VINEYARD

Chardonnay

PRODUCTION AREA

Rai di San Polo di Piave (TV)

TYPE OF TERRAIN

Alluvial soil, formed by the sedimentation of clay fragments carried over the centuries by the river Piave.

HARVEST PERIOD

Early September

VINIFICATION

Vinification takes place in white, with separation from the skins.

SENSORY NOTES

Color: straw yellow

Bouquet: slightly aromatic, with hints of bread crust

Taste: harmonic and velvety taste, typical of Terre del Piave

PAIRINGS

Excellent as an appetizer and with all types of fish.

SERVING TEMPERATURE

12 – 14 °C

ALCOHOL CONTENT

12,5% vol.

WHITE

Glass:

Medium-sized tulip with closed mouth

Available format:

0,75 L



Traminer

Marca Trevigiana

It is very likely that this vine originated in regions further north of South Tyrol, such as Austria, Germany and Alsace. The association between the name of the vine and the municipality of Termeno (Tramin) probably took place thanks to the high diffusion and quality that the vine reached along this municipality of South Tyrol.

VINEYARD

Traminer

PRODUCTION AREA

Rai di San Polo di Piave (TV)

TYPE OF TERRAIN

Alluvial soil, formed by the sedimentation of clay fragments carried over the centuries by the river Piave.

HARVEST PERIOD

Mid-September

VINIFICATION

Short cold pressing for 12 hours.

SENSORY NOTES

Color: straw yellow color accentuated with slight green reflections

Bouquet: intensely aromatic and spicy, reminiscent of rose and yellow peach

Taste: warm, soft and balanced with a persistent aftertaste and great body

PAIRINGS

Excellent as an aperitif, it goes well with shellfish, cooked cheeses, tasty dishes, white meats and cheeses at the end of a meal, ideal with Asian cuisine.

SERVING TEMPERATURE

12 – 14 °C

ALCOHOL CONTENT

12,5% vol.

WHITE

Glass:

Medium-sized tulip with closed mouth

Available format:

0,75 L



Sauvignon

Marca Trevigiana

The Sauvignon grape variety is one of the most widespread white grape varieties in the world, and it produces some of the most famous and sought-after white wines. The origin also explains the name, which comes from savage, “wild”, because the shape of its leaves resembles those of wild vines.

VINEYARD

Sauvignon

PRODUCTION AREA

Treviso (TV)

TYPE OF TERRAIN

Alluvial soil, formed by the sedimentation of clay fragments carried over the centuries by the river Piave.

HARVEST PERIOD

Early September

VINIFICATION

Short cold maceration for 12 hours.

SENSORY NOTES

Color: straw yellow with slight green reflections

Bouquet: the nose releases an intense bouquet ranging from tropical fruit to elder flowers, sage, tomato leaf and green pepper

Taste: gently dry and dry taste

PAIRINGS

Excellent with all types of fish, asparagus dishes and spring and wild herb risottos.

SERVING TEMPERATURE

12 – 14 °C

ALCOHOL CONTENT

12,5% vol.

WHITE

Glass:

Medium-sized tulip
with closed mouth

Available format:

0,75 L



Pinot Grigio

Delle Venezie D.O.C.

The term “pinot” seems to derive from “cone”, and more specifically “small cone”, meaning both the modest size of the bunch, and the characteristic of having the berries thick, appressed, just like the scales of a cone. Vinified in white, i.e. without skins, it has a straw yellow color. The clean and intense aroma and the dry taste with a pleasant hint of apple, make it a wine of great character and versatility.

VINEYARD

Pinot Grigio

PRODUCTION AREA

Rai di San Polo di Piave (TV)

TYPE OF TERRAIN

Alluvial soil, formed by the sedimentation of clay fragments carried over the centuries by the river Piave.

HARVEST PERIOD

Early September

VINIFICATION

Vinification takes place in white, with separation from the skins.

SENSORY NOTES

Color: straw yellow

Bouquet: elegant, broad and complex; hints of fruit such as peach and apricot

Taste: round and velvety, well-balanced; in the finish, it recalls the scent of fresh fruit

PAIRINGS

Excellent with all types of fish, risottos and fresh cheeses.

SERVING TEMPERATURE

12 – 14 °C

ALCOHOL CONTENT

12,5% vol.



SPUMANTI

Personality and character

Glass:

Medium-sized tulip with closed mouth

Available format:

0,75 L
1,50 L



Prosecco D.O.C. Treviso

Extra Dry

Since the mid-thirteenth century, the toponym 'Prosech' or 'Prosecum', but also the more modern 'Proseco' has referred to a small town which borders the diocese of Trieste to the south east and the territory of Duino to the north. Glera is a white grape variety, a basic component of Prosecco. It has hazelnut-colored shoots and produces large, long bunches, with golden-yellow berries.

VINEYARD

Glera

PRODUCTION AREA

Rai di San Polo di Piave (TV)

TYPE OF TERRAIN

Alluvial soil, formed by the sedimentation of clay fragments carried over the centuries by the river Piave.

HARVEST PERIOD

Early September

VINIFICATION

White vinification, with immediate separation of the skins. The bubbling through the Martinotti Charmat method in an autoclave.

RESIDUAL SUGAR

Extra Dry

SENSORY NOTES

Color: brilliant straw yellow

Bouquet: notes of fruit such as yellow apple. It has balance and delicacy combined with aromatic notes of great crispness

Taste: pleasantly acidulous and flavorful, fresh and fruity

PAIRINGS

Very pleasant as an aperitif or for the whole meal.

SERVING TEMPERATURE

Best served very chilled at 8 – 10 °C

ALCOHOL CONTENT

11% vol.

SPUMANTI

Personality and character

Glass:

Medium-sized tulip with closed mouth

Available format:

0,75 L
1,50 L



Prosecco D.O.C. Treviso

Brut millesimato

Since the mid-thirteenth century, the toponym 'Prosech' or 'Prosecum', but also the more modern 'Proseco' has referred to a small town which borders the diocese of Trieste to the south east and the territory of Duino to the north. Glera is a white grape variety, a basic component of Prosecco. It has hazelnut-colored shoots and produces large, long bunches, with golden-yellow berries.

VINEYARD

Glera

PRODUCTION AREA

Rai di San Polo di Piave (TV)

TYPE OF TERRAIN

Alluvial soil, formed by the sedimentation of clay fragments carried over the centuries by the river Piave.

HARVEST PERIOD

Early September

VINIFICATION

White vinification, with immediate separation of the skins. The bubbling through the Martinotti Charmat method in an autoclave.

RESIDUAL SUGAR

Brut

SENSORY NOTES

Color: brilliant straw yellow

Bouquet: the bouquet recalls fruity notes, such as white peach, apple and pear

Taste: pleasantly acidulous and flavorful, fresh and fruity

PAIRINGS

Very pleasant as an aperitif or for the whole meal.

SERVING TEMPERATURE

Best served very chilled at 8 – 10 °C

ALCOHOL CONTENT

11% vol.

SPUMANTI

Personality and character

Glass:

Medium-sized tulip with closed mouth

Available format:

0,75 L
1,50 L



Pinot Bianco

Spumante Brut

The Pinot Bianco derives from a mutation of the Pinot Grigio, in turn a mutation of the Nero, which was first identified and studied at the end of the nineteenth century. Widespread in northern Italy, it is particularly suitable for sparkling wine.

VINEYARD

Pinot Bianco

PRODUCTION AREA

Rai di San Polo di Piave (TV)

TYPE OF TERRAIN

Alluvial soil, formed by the sedimentation of clay fragments carried over the centuries by the river Piave.

HARVEST PERIOD

Early September

VINIFICATION

White vinification, with immediate separation of the skins. The bubbling occurs through the Martinotti Charmat method in autoclave.

RESIDUAL SUGAR

Brut

SENSORY NOTES

Color: straw yellow with slight greenish reflections

Bouquet: intense, fresh and permanent, with an ample fruity note, and a subtle and delicate yeasty note

Taste: clean and harmonious, with a light and pleasant base of ripe fruit and a slight fragrance of bread crust

PAIRINGS

Excellent as an aperitif and with fish dishes.

SERVING TEMPERATURE

Best served very chilled at 8 – 10 °C

ALCOHOL CONTENT

12,5% vol.

SPUMANTI

Personality and character

Glass:

Medium-sized tulip with closed mouth

Available format:

0,75 L



Manzoni Moscato

Sweet Rosé sparkling wine

Variety born from the long and passionate research of Prof. Luigi Manzoni, one of the most brilliant scholars of oenology of the last century in Italy. Incrocio Manzoni 13.0.25, born from Raboso Piave fertilized with the pollen of Hamburg Muscat, is a delicate balance between the different components (tannins, acidity and gentleness).

VINEYARD

Incrocio Manzoni 13.0.25

PRODUCTION AREA

Rai di San Polo di Piave (TV)

TYPE OF TERRAIN

Alluvial soil, formed by the sedimentation of clay fragments carried over the centuries by the river Piave.

HARVEST PERIOD

Early September

VINIFICATION

Vinification takes place with a light maceration on the skins in order to extract the aromatic components. Bubbling occurs with the Martinotti Charmat method, better known as the Autoclave Spumante Method.

RESIDUAL SUGAR

Sweet

SENSORY NOTES

Color: rosy with violet reflections

Bouquet: reminders of red fruits and roses. Slight fragrance of candied fruit

Taste: pleasantly acidulous and sapid, fresh, fruity and persistent

PAIRINGS

Very pleasant as an aperitif and for dessert. Extremely versatile.

SERVING TEMPERATURE

Best served very chilled at 8 – 10 °C

ALCOHOL CONTENT

11% vol.

GRAPES

White souls

Glass:

Medium-sized
tulip-shaped glasses

Available format:

0,50 L



Prosecco Grappa

VINEYARD

Glera

CATEGORY

White grappa

ALCOHOL CONTENT

40% vol.

DISTILLATION

The pomaces are distilled in discontinuous-cycle copper stills in a bain-marie. This process involves heating the water in a cavity that, in turn, heats the skins in the still.

The final blend is fragrant, harmonious, with a particularly accentuated but velvety personality, resulting in a soft and fragrant grappa.

SENSORY NOTES

Bouquet: The bouquet is intense and elegant, evoking sensations of white flowers and fruit

Taste: it is very refined and suitable for the most delicate palates

GRAPES

White souls

Glass:

Medium-sized
tulip-shaped glasses

Available format:

0,50 L



Classical Grappa

VINEYARD

Cabernet

CATEGORY

White grappa

ALCOHOL CONTENT

40% vol.

DISTILLATION

The pomace is distilled in discontinuous copper plants in a bain-marie. This system involves heating the water in a cavity which in turn heats the grape skins present in the still. The final blend is fragrant, decisive, with a particularly accentuated personality, which leads to a dry and robust grappa in the finest tradition of the Piave.

SENSORY NOTES

Bouquet: the scent sensations are broad, elegant with hints of berries and licorice

Taste: the palate is vigorous and dry

GRAPES

White souls

Glass:

Medium-sized
tulip-shaped glasses

Available format:

0,50 L



Raboso Grappa

VINEYARD

Raboso

CATEGORY

White grappa

ALCOHOL CONTENT

40% vol.

DISTILLATION

The pomace is distilled in discontinuous-cycle copper stills in a bain-marie. This process involves heating the water in a cavity which in turn heats the skins present in the still. The final blend is intense, voluminous, well rounded and bold in character.

SENSORY NOTES

Bouquet: the bouquet is reminiscent of cherries, apples and cooked plums, nutmeg with a slight floral note

Taste: on the palate, it is warm and well-rounded, with a great fruity persistence and a finish of juniper, incense and black pepper

Contact

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