



Bonotto



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 Septembere

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.

Glass:
Medium-sized tulip
with closed mouth

Available format:
0,75 L
1,50 L

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