



SETTEANIME

IL SENSO DELLA VITA' E' IL CONSENSO DELL'AMORE

V E N E T O



RABOSO CURIOSO SETTEANIME

GRAPES 100% RABOSO PIAVE

REGION NEGRISIA DI PONTE DI PIAVE (TV), VENETO

HARVEST 15TH-20TH OCTOBER

WINEMAKING RED WINE VINIFICATION PROCESS MACERATION ON THE SKINS FOR ABOUT 10 DAYS FERMENTATION WITH SELECTED YEAST AT CONTROLLED TEMPERATURE OF 71.6-73.4°F MATURATION IN STAINLESS STEEL TANKS FOR 6 MONTHS MINIMUM, FOLLOWED BY BOTTLING SPARKLING EFFECT OBTAINED AFTER 25 DAYS WITH THE MARTINOTTI-CHARMAT METHOD IN STEEL AUTOCLAVES.

TASTING NOTES **COLOR:** RUBY RED COLOR, WITH TINGES OF PURPLE.
AROMA: INTENSE FRUITY AROMA, REMINISCENT OF WILD BERRIES.
FLAVOR: WITH A STRONG CHARACTER AND MARKED ACIDITY.



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RABOSO GELOSO SETTEANIME

GRAPES 100% RABOSO PIAVE

REGION NEGRISIA DI PONTE DI PIAVE (TV), VENETO

HARVEST 15TH-20TH OCTOBER

WINEMAKING WHITE WINE VINIFICATION PROCESS
MACERATION ON THE SKINS FOR 1 DAY
FERMENTATION WITH SELECTED YEAST AT
CONTROLLED TEMPERATURE OF 64.4°F
MATURATION IN STAINLESS STEEL TANKS FOR
6 MONTHS MINIMUM, FOLLOWED BY BOT-
TLING SPARKLING EFFECT OBTAINED AFTER
25 DAYS WITH THE MARTINOTTI-CHARMAT
METHOD IN STEEL AUTOCLAVE

TASTING NOTES **COLOR:** LIGHT RUBY RED COLOR.
AROMA: TYPICAL AROMA, REMINISCENT
OF RASPBERRY AND WILD ROSE.
TASTE: FRESH-TASTING, SLIGHTLY SWEET,
WITH MARKED ACIDITY.



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RABOSO FURIOSO DOC SETTEANIME

GRAPES 100% RABOSO PIAVE

REGION NEGRISIA DI PONTE DI PIAVE (TV) , VENETO

HARVEST 20TH-30TH OCTOBER

WINEMAKING DESTEMMED AND GENTLE PNEUMATIC CRUSHING. FERMENTATION TEMPERATURE RED WINE VINIFICATION PROCESS. MACERATION ON THE SKINS. FERMENTATION FOR 15 DAYS. AGEING IN OAK BARREL FOR 36 MONTHS. MATURATION IN STAINLESS STEEL TANKS FOR 6 MONTHS AND THEN IN THE BOTTLE FOR 12 MONTHS.

TASTING NOTES **COLOR:** INTENSE RUBY RED WITH NOCTURNAL DEPTH AND GARNET TINGES.
AROMA: WINE WITH AN OVERTONE OF MORELLO CHERRY AROMA.
FLAVOR: FULL-BODIED, SLIGHTLY TANNIC, MORELLO CHERRY FLAVORED WITH AROMA OF WILD BERRIES.



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MERLOT setteanime

GRAPES 100% MERLOT

REGION NEGRISIA DI PONTE DI PIAVE (TV), VENETO

HARVEST FROM MID TO END SEPTEMBER

WINEMAKING RED WINE VINIFICATION PROCESS MACERATION ON THE SKINS FOR 10 DAYS FERMENTATION WITH SELECTED YEAST MALOLACTIC FERMENTATION MATURATION IN STAINLESS STEEL TANKS FOR AT LEAST 6 MONTHS.

TASTING NOTES RED RUBY COLOR WITH HINTS OF PURPLE. BOUQUET OF BLACKBERRY AND BLACK-CURRENT, ELEGANT WITH NOTES OF NATURAL SOFTNESS. VINOUS TASTE OF FRUIT IN FULL BLOOM.



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TREVISO BRUT PROSECCO DOC SETTEANIME

GRAPES 100% GLERA

REGION NEGRISIA DI PONTE DI PIAVE (TV), VENETO

HARVEST MID-SEPTEMBER

WINEMAKING WHITE WINE VINIFICATION PROCESS MUSTS CLARIFICATION THROUGH FLOTATION FERMENTATION WITH SELECTED YEAST AT CONTROLLED TEMPERATURE OF 58°F SPARKLING EFFECT OBTAINED WITH THE MARTINOTTI-CHARMAT METHOD IN STEEL AUTOCLAVES FOR 45 DAYS.

TASTING NOTES **COLOR:** BRIGHT STRAW-YELLOW COLOR
AROMA: INTENSE FRUITY AROMA, GREEN APPLE ON NOTES OF SPRING FLOWERS AND CITRUS.
FLAVOR: : FRESH-TASTING, CRISP, WITH AN EXCITING PERLAGE.



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CABERNET IGT setteanime

GRAPES 100% CABERNET SAUVIGNON

REGION NEGRISIA DI PONTE DI PIAVE (TV), VENETO

HARVEST END OF SEPTEMBER

WINEMAKING RED WINE VINIFICATION PROCESS. MACERATION ON THE SKINS FOR 10 DAYS. MALOLATIC FERMENTATION. MATURATION IN STAINLESS STEEL TANKS FOR AT LEAST 6 MONTHS.

TASTING NOTES **COLOR:** RED RUBY, WITH TINGES OF CRIMSON, A BRICK-RED COLOR WHEN AGED.
AROMA: FLOWERY BOUQUET REMINISCENT OF VIOLETS WITH HINTS OF RED AND WHITE PEPPER, GENTLY HERBACEOUS.
TASTE: FULL-FLAVOURED, SLIGHTLY TANNIC



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EMMA BRUT PROSECCO DOC SETTEANIME

GRAPES 100% GLERA

REGION CONEGLIANO-VALDOBBIADENE (TV) ,
VENETO

HARVEST SEPTEMBER

WINEMAKING WHITE WINE VINIFICATION PROCESS. COLD
STATIC SETTLING. FERMENTATION WITH SE-
LECTED YEAST AT CONTROLLED TEMPERA-
TURE OF 58°F. SPARKLING EFFECT OBTAINED
WITH THE MARTINOTTI CHARMAT METHOD IN
STEEL AUTOCLAVES FOR 50 DAYS.

TASTING NOTES **COLOR:** STRAW-YELLOW WITH DELICATE
GREEN HINTS.
AROMA: TYPICAL OF THE TERRITORY WITH
NOTES OF APPLE AND PEAR, ACCOMPA-
NIED BY LIGHT FLOWERS SCENTS.
FLAVOR: FRESH-TASTING, DRY, CRISP, ENVEL-
OPING.



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PROSECCO DOC ROSE MILLESIMATO BRUT

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- GRAPES** GLERA MAINLY, PINOT NOIR
- REGION** NEGRISIA DI PONTE DI PIAVE (TV), VENETO
- HARVEST** FIRST DECADE OF SEPTEMBER

WINEMAKING WHITE WINE VINIFICATION FOR GLERA GRAPES, RED WINE VINIFICATION FOR PINOT NOIR. MUSTS CLARIFICATION THROUGH FLOTATION. BLEND. FERMEN-TATION WITH SELECTED YEAST AT CON-TROLLED TEMPERATURE OF 58°F. SPARKLING EFFECT OBTAINED WITH THE MARTINOTTI-CHARMAT METHOD IN STEEL AUTOCLAVES FOR 60 DAYS AS REQUIRED BY THE REGULA-TIONS.

TASTING NOTES **COLOR:** SOFT PINK COLOR.
AROMA: INTENSE FRUITY AROMA, CITRUS AND FLORAL, NOTES OF ROSE AND PEACH.
TASTE: FRESH-TASTING, CRISP, FINE AND CREAMY PERLAGE.



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