



Raboso Curioso Marca Trevigiana IGT

- Grapes** 100% Raboso Piave
- Region** Negrisia di Ponte di Piave (TV), Veneto
- Soil type** clay soil
- 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.
TASTE: With a strong character and marked acidity.
- Serving temperature** 6-8° C
- Alcohol content** 11.0% vol



Raboso Geloso Marca Trevigiana IGT

- Grapes** 100% Raboso Piave
- Region** Negrisia di Ponte di Piave (TV), Veneto
- Soil type** Clay soil
- 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 bottling 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.
- Serving temperature** 6-8° C
- Alcohol content** 11.0% vol



Merlot Marca Trevigiana IGT

- Grapes** 100% Merlot
- Region** Negrizia di Ponte di Piave (TV), Veneto
- Soil type** Clay soil
- 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 blackcurrant, elegant with notes of natural softness. Vinous taste of fruit in full bloom.
- Serving Temperature** 17-18° C
- Alcohol content** 13.0% vol
- Storage** In a cool place, away from light sources.



Prosecco DOC Treviso Brut

- Grapes** 100% Glera
- Region** Negrizia di Ponte di Piave (TV), Veneto
- Soil type** Medium-textured soil, with clay layers.
- 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 MartinottiCharmat 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.
TASTE: Fresh-tasting, crisp, with an exciting perlage.
- Serving Temperature** 6-8° C
- Alcohol content** 11.0% vol
- Storage** In a cool place, away from light sources.



Cabernet Marca Trevigiana IGT

- Grapes** 100% Cabernet Sauvignon
- Region** Negrizia di Ponte di Piave (TV), Veneto
- Soil type** Clay, medium-textured soil
- 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
- Serving Temperature** 17-18° C
- Alcohol content** 13.0% vol
- Storage** In a cool place, away from light sources.



Emma Brut Ex.5 Conegliano Valdobbiadene Prosecco DOCG

- Grapes** 100% Glera
- Region** Conegliano-Valdobbiadene (TV), Veneto
- Soil type** Rocky, stony, clay layer on the surface
- Harvest** September
- Winemaking** White wine vinification process. Cold static settling. Fermentation with selected yeast at controlled temperature 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, accompanied by light flowers scents.
TASTE: Fresh-tasting, dry, crisp, enveloping.
- Serving Temperature** 6-8° C
- Alcohol content** 11.0% vol
- Storage** In a cool place, away from light sources.



Prosecco DOC Rose Millesimato Brut

- Grapes** Glera mainly, Pinot Noir
- Region** Negrizia di Ponte di Piave (TV), Veneto
- Soil type** Medium-textured soil, with clay layers
- Harvest** First decade of September
- Winemaking** White wine vinification for Glera grapes, red wine vinification for Pinot Noir. Musts clarification through flotation. Blend. Fermentation with selected yeast at controlled temperature of 58°F. Sparkling effect obtained with the MartinottiCharmat method in steel autoclaves for 60 days as required by the regulations.
- 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.
- Serving Temperature** 11.0% vol
- Alcohol content** 6-8° C
- Storage** In a cool place, away from light sources, consume preferably within the year.



Furioso DOC Raboso del Piave

- Grapes** 100% Raboso Piave
- Region** Negrizia di Ponte di Piave (TV), Veneto
- Soil type** Clay soil
- Harvest** 20th-30th October
- Winemaking** 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.
TASTE: Full-bodied, slightly tannic, morello cherryflavored with aroma of wild berries.
- Serving Temperature** 18° C
- Alcohol content** 14.0% vol
- Storage** In a cool place, away from light sources.