



Raboso Curioso Marca Trevigiana I.G.T.



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> Ruby red color, with tinges of purple. Intense fruity aroma, reminiscent of wild berries. With a strong character and marked acidity.

Serving temperature> 6-8° C

Alcohol content> 11.0% vol

Geloso Raboso Marca Trevigiana I.G.T.

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> Light ruby red color. Typical aroma, reminiscent of raspberry and wild rose. Fresh-tasting, slightly sweet, with marked acidity.

Serving temperature> 6-8° C

Alcohol content> 11.0% vol



SETTEANIME



Merlot Marca Trevigiana IGT



Grapes > 100% Merlot

Region> Negrisia 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 black-currant, 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> Negrisia 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> Bright straw-yellow color. Intense fruity aroma, green apple on notes of spring flowers and citrus. 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.



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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. Malolactic fermentation. Maturation in stainless steel tanks for at least 6 months.

Tasting Notes> Red ruby, with tinges of crimson, a brick-red color when aged. Flowery bouquet reminiscent of violets with hints of red and white pepper, gently herbaceous. Full-flavoured, slightly tannic

Alcohol content> 13.0% vol

Serving temperature> 17-18° C

Storage> In a cool place, away from light sources.

Emma Brut Ex.5 Conegliano Valdobbiadene Prosecco D.O.C.G.

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-Charvat method in steel autoclaves for 50 days.

Tasting Notes> Straw-yellow with delicate green hints. Typical of the territory with notes of apple and pear, accompanied by light flowers scents. Fresh-tasting, dry, crisp, enveloping.

Serving temperature> 6-8° C

Alcohol content> 11.0% vol

Storage> In a cool place, away from light sources.



SETTEANIME



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> Soft pink color. Intense fruity aroma, citrus and floral, notes of rose and peach. Fresh-tasting, crisp, fine and creamy perlage.

Alcohol content> 11.0% vol

Serving temperature> 6-8° C

Storage> In a cool place, away from light sources, consume preferably within the year.

Raboso Furioso Piave DOC

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> Intense ruby red with nocturnal depth and garnet tinges. Vinous with an overtone of morello cherry aroma. 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.



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