



## 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



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## 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 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**> 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.



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## 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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