



SETTEANIME

IL SENSO DELLA VITA. IL CONSENSO DELL'AMORE.

V E N E T O



RABOSO CURIOSO

SETTEANIME

GRAPES 100% Raboso Piave

REGION Negrizia 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.





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 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.





RABOSO FURIOSO DOC

SETTEANIME

GRAPES 100% Raboso Piave

REGION Negrizia 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 cherryflavored with aroma of wild berries.





MERLOT

SETTEANIME

GRAPES 100% MERLOT

REGION Negrizia 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 blackcurrant, elegant with notes of natural softness. Vinous taste of fruit in full bloom.





CABERNET IGT

SETTEANIME

GRAPES 100% Cabernet Sauvignon

REGION Negrizia di Ponte di Piave (TV), Veneto

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 **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





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 selected yeast at controlled temperature of 58°F. Sparkling effect obtained with the MartinottiCharmat 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.
FLAVOR: Fresh-tasting, dry, crisp, enveloping.



PROSECCO DOC ROSE MILLESIMATO BRUT

SETTEANIME



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. 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.

