



Setteanime

TECHNICAL SHEETS



V E N E T O

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Rose Millesimato

Prosecco DOC

SETTEANIME

Grapes Glera mainly, Pinot Noir

Region Negrizia di Ponte di Piave , Veneto

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.



V 2023

- 90 La Rosa d'Oro
- 91 Falstaff





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.





Raboso Curioso

DOC

SETTEANIME

Grapes 100% Raboso Piave

Region 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.





Treviso Brut Prosecco

D.O.C.G.

SETTEANIME

Grapes Glera (100%)
Region Negrizia di Ponte di Piave, 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 MartinottiCharmat method in steel autoclaves for 45 days

Tasting notes Color - bright, straw-yellow.
Aroma - intense fruity, green apple with notes of spring flowers and citrus
Palate - fresh-tasting, crisp, with an exciting perlage

