



LONG AGED REDS

Piave Malanotte D.O.C.G



Grape kinds: Raboso Piave, VCR 20 clone.

Zone: vineyards located in Negrisia (Treviso).

Soil : alluvial origin, medium density , loose and well drained.

Farming : Guyot, 3800 plants per ha.

Production per hectare : 8 tons/ha.

Harvest period : end of October .

Method : blend of fresh and dried Raboso grapes

Raboso: red winemaking , maceration and fermentation on the skins for 14 days then aged for 18 months in oak then steel finish

Dried Raboso: 15% of the grapes are naturally dried for around 40 days. Once pressed have a long maceration on the skins. After alcoholic fermentation are aged in oak for 24 months where naturally complete malolactic fermentation

The two Raboso are blended together and aged in bottle for at least 6 more months

Color: intense ruby red with a little garnet note.

Nose: huge intensity, fine and wide complexity; well marked marasca cherry flavor and red fruit jam blending and harmonizing together with warm balsamic and spicy scents . Ethereal

Taste: oversized, balanced fullness, with a velvety mellow tannic richness, complex harmony with a long and persistent finish.

Serving temperature: 18/20° C (65/68° F), open the bottle at least a hour before serving for a correct oxygenation.

Alchol content: 13 % by vol.