



PIAVE MALANOTTE DOCG

Alcohol
14 % Vol.

Total acidity
7 g/l

Serving temperature
18 - 20 °C



Raboso Piave 100%



Vineyards are located in province of Treviso, in Ponte di Piave



Guyot with a production per hectars of 80 quintals



Vendemmia at the end of October



Vinification in red, with maceration and fermentation on the skins for 15 days. 15% of the grapes are put in drying for a period of about 90 days. Pressed and left in maceration for about a month in open vats of wood, it is then refined in tonneaux for 24 months



Color: intense ruby red with a little garnet note



Perfumes: huge intensity, fine and wide complexity; well blended marked notes marasca cherry on a red fruit jambasis with an elegant spicy and ethereal aromas



Taste: big volume and great structure, with a velvet and thick tannin. Good harmony in a long balsamic finale

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