

Anna Spinato

MALANOTTE DEL PIAVE

Denominazione di Origine Controllata e Garantita

Production area: river Piave (Treviso-Venice).

Varietal: 100% Raboso.

Ground composition: Land loose and airy, very rich stone limestone river Piave.

Vineyard farming method and principal crop: Guyot, with rigorous winter pruning and clear action on the vegetation for control of production and foliage. Quintals per hectare yield below 100.

Harvest: Manual, between late September and mid October.

Vinification: A part of the grapes are dried in temperature and humidity controlled rooms and vinificated after about 4 months.

The rest of the grapes are vinificated with a soft press and the must is fermented in a steel tank which is frequently blended .

The wines are then mixed together in a unique body (20% Raboso Passito and 80% Raboso Secco) and transferred in 20 hl Oak barrels for at least 24 months.

The selling distribution starts after a minimum maturation period in the bottle of 4 months.

Storage: 18°C.

Service: 20°C.

Sensorial notes:



Color: Deep ruby with garnet reflections.



Fragrance: Aromas of cherries and berries, dried fruit such as figs and raisins.



Taste: The flavor is rich, savory, hot and powerful tannins, well contrasted by the notes of alcohol, has a long aftertaste and extremely pleasant.

Food Match: Ravioli of veal shank, and his sauce cremolada.

Additional notes:

Bottle model: Borgonotta Party 650g V.Q.

Weight: cases of 6 bottles. Gross weight 8,400 kg Net weight 4,5 kg

Composition E-pal size 80 x 120: 60 cases of 6 bottles

(10 cases per layer)



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Wine Farm

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