



*Anna Spinato*



## Malanotte del Piave DOCG

**Production area:** along the river Piave area, Veneto.

**Varietal:** 100% Raboso grapes.

**Ground composition:** spacious and aired field mainly made of limestone rocks of the Grave, led by several floods of the river Piave.

**Vineyard farming method and principal cultivation:** Guyot with rigorous winter prunings followed by clear action for the control of production and growth of leaves.

**Harvest:** manual in October.

**Winemaking:** a part of the grapes is dried in temperature and humidity controlled rooms and vinificated after about 4 months. Meanwhile, the rest of the grapes is vinificated with a soft press and the must starts its fermentation in a steel tank with frequent pumping-over. The wines are then mixed together in a unique body (20% Raboso passito and 80% Raboso standard) and put into a 20 hl oak barrels for at least 24 months. The selling distribution starts after a minimum period of maturation in the bottle for at least 4 months.

**Conservation:** 18° C

**Service:** 18°/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 flavour is rich, savory, warm with powerful tannins, well contrasted by the notes of alcohol. It has a long aftertaste and extremely pleasant.

**Match:** Ravioli of sliced veal shank and its sauce, aged cheeses or red meat.