

ROSSO DI VILLA D.O.C. PIAVE

Variety: SINGLE VARIETY MERLOT.

Production zone: VINEYARDS OF CAMPO DI PIETRA, PIAVE RIVER BASIN, TO THE SOUTH EAST OF TREVISO. THE GRAPES COME FROM A VINEYARD WITH A LAYOUT OF 5,000 VINES PER HECTARE, SOUTH-EAST FACING, WHICH SURROUNDS THE COMPANY HEADQUARTERS.

Terroir: WELL-DRAINED SOIL RICH IN ORGANIC MATTER IDEAL FOR OBTAINING FINE, ELEGANT WINES COMPRISING BY PERCENTAGE CLAY (30%), LIME (35%) AND SAND (35%).

Training system: SHORT GUYOT, WITH A YIELD OF 6,000-7,000 KG PER HECTARE.

Harvest period: TO OBTAIN THE BEST QUALITY, GREEN HARVESTING IS PRACTISED, WHEREBY CLUSTERS OF GRAPES ARE THINNED WHILST STILL GREEN, WHICH ENSURES REMAINING GRAPES RECEIVE GREATER NUTRITION. HAND PICKED INTO CRATES AT FULL MATURATION.

Vinification: DESTEMMING AND PRESSING OF GRAPES. THE MACERATION IS CONDUCTED IN WOODEN VATS OVER 20 DAYS. DURING DEVATTING, THE WINE IS DECANTED INTO BARRIQUES, WHERE IT COMPLETES THE MALOLACTIC FERMENTATION.

Maturing and aging: IN NEW FRENCH OAK BARRIQUES FOR 15 MONTHS. THEN AGED IN BOTTLES FOR A FURTHER YEAR BEFORE BEING RELEASED TO MARKET.

Sensory characteristics: A DEEP-RED COLOURED WINE, WITH AN INTENSE, GRAPEY BOUQUET, WITH MATURE FOREST FRUITS, COFFEE AND CHOCOLATE, ETHEREAL AND MATURE WITH AGE. DRY TASTING, MELLOW, SAVOURY, CORRECTLY-TANNIC BODY, HARMONIOUS.

Food pairings: IDEAL ACCOMPANIMENT FOR SELECT DISHES, GAME, SPIT ROAST MEATS AND MEDIUM-MATURE CHEESES.

SERVE AT 16-18°C IN WIDE-BOWLED GLASSES WITH A LONG STEM.



A historic name used in the past by the ancient noble family to enhance the profile of only the best wine obtained in a given year. The original label depicted the Master of the Villa in his opulent lounge, standing, with an austere expression. The grapes from which this alluring wine is made come from the vineyards which surround Villa Molon, grown and cared for with great passion as if it were Giancarlo Traverso's personal garden.

Alcohol: 14,00% vol.
Total acidity: 5,10 g/l
Sugar residue: --
Dry extract: 31,8 g/l
Sulphites: 54 mg/l



CAMPAGNA FINANZIATA AI SENSI DEL REGOLAMENTO CE N. 1308/13
CAMPAIGN FINANCED ACCORDING TO CE REGULATION NO. 1308/13