

**MALANOTTE
D.O.C.G. PIAVE**

- Variety:** PURE RABOSO.
- Production zone:** THE VINES ARE LOCATED IN THE TOWN OF CAMPO DI PIETRA IN THE SOUTHERN PART OF THE PROVINCE OF TREVISO. HERE THEY BENEFIT FROM THE CLOSENESS OF THE ADRIATIC SEA, JUST 20KM AWAY. THE VINES ARE, ON AVERAGE, MORE THAN 40 YEARS OF AGE AND SET WITH A WESTERN EXPOSURE.
- Terroir:** WELL-DRAINED SOIL RICHLY ORGANIC AND IDEAL FOR THE PRODUCTION OF FINE, ELEGANT WINES.
- Training system:** GUYOT WITH A YIELD OF 7,000KG PER HECTARE.
- Harvest:** GREEN HARVESTING IS DONE IN ORDER TO GUARANTEE THE HIGHEST QUALITY, INCLUDING THINNING OF THE GREEN BUNCHES TO PROVIDE MORE NOURISHMENT FOR THE REMAINING GRAPES. HARVESTING IS DONE BY HAND INTO BASKETS AND BEGINS NO EARLIER THAN THE FIRST HALF OF OCTOBER, AND MAY CONTINUE TO EARLY NOVEMBER AS RABOSO IS A LATE VARIETY. 15% OF THE GRAPES ARE LEFT TO REST IN THE DRYING ROOM FOR 45 DAYS.
- Vinification:** CLASSIC ON THE SKINS WITH DESTEMMING AND PRESSING OF THE GRAPES. MACERATION IN WOODEN VATS FOR 18 DAYS WITH DAILY DELESTAGE. THE MALOLACTIC FERMENTATION PROCESS STARTS AND FINISHES IN OAK BARRELS DURING THE SPRING/SUMMER OF THE YEAR FOLLOWING HARVEST.
- Maturing and aging:** MATURING IS DONE FOR 24 MONTHS IN FRENCH OAK BARRIQUES USED TWICE AND THREE TIMES BEFORE FOLLOWED BY 12 MONTHS IN 50HL OAK BARRELS. THEN THE WINE IS BOTTLED AND REFINED FOR A FURTHER 12 MONTHS.
- Sensory characteristics:** OPAQUE RED WITH GARNET RED HIGHLIGHTS. THE BOUQUET RECALLS JAM, BITTER COCOA AND PRUNE. THE FLAVOUR IS AUSTERE, ZESTY AND FULL-BODIED BECOMING VELVETY WITH LONG REFINING.
- Pairings:** IDEAL ACCOMPANIMENT TO GAME ESPECIALLY IF GARNISHED WITH SPICY SAUCES. AT ITS BEST WITH FATTY DISHES WHERE THE ACIDITY CLEANS THE PALATE.
- Best served:** 18-20°C IN LARGE GLASSES.



Alcohol: 14% vol.
Total acidity: 6 g/l
Sugar residue: 8 g/l
Dry extract: 43 g/l
Sulphites: 116 mg/l



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