



Malanotte del Piave D.O.C.G.

Malanotte, whose name comes from an ancient town located close to the company, is the wine that represents the more prestigious elaboration of Raboso, the ultimate expression of the territory, which contains within itself the memory of these lands, where the vines of the company, rocked on the bed of the river Sacred to the Country, enclose them in clusters that austere and distinctive flavor that make the Malanotte black diamond of Piave river.

Origin: from our vineyards in Negrisia (Tv)

Ripening: end of October

Breeding System: Guyot, G.D.C., Cordon Training

Yield: 4500 plants/hectare

Soil: Medium texture, rich in trace elements, with limestone structure.

Vinification: a part of grapes harvested places on racks undergo a period of drying, to obtain a more mellow and full-bodied wine. Then the grapes are pressed and the juice together with the skins is left to ferment and macerate for 4-5 weeks. Finally, after pressing and pressing, the must-wine is stored in oak barrels of 5 hl where it matures for about 3 years. The bottled wine is left to rest for 6 months.

Alcoholic volume: 15,5 %

Sugar: 6,5 gr. lt.

Acidity: 6,5 gr. lt.

Description: a deep red color with garnet hues and hints of cherry, blackberry and plum, accompanied by a spicy aroma.

Food pairings: find the best combinations with red meat, game and aged cheeses. 16 – 18 °C.

Storage: in a cool place at 12-16 °C, protected from light, in the dark, it recommends opening the bottle one hour before serving.



Decanter WW Award
Silver medal



The Wine Hunter Award
Merano



Medaglia d'oro
46° Mostra dei Vini
di Visnà



Diploma di merito
EnoConegliano