

MALANOTTE

Single vineyard

Grapes: Raboso

Malanotte del Piave is produced from Raboso Piave grapes, the most famous native variety of the Piave valley. To the characteristics of the potentially long aging wines, colour, tannins and acidity, the Raboso unites an intense blackberry and cherry aroma. The closeness to the Adriatic Sea and to the Dolomiti mountains, the high density of the vineyard and the clay soil give the wine a very rich body and a natural harmony.

TECHNICAL SHEET

NAME OF THE WINE: Malanotte del Piave DOCG.

GRAPES: Raboso Piave.

HISTORICAL NOTES: The Raboso, native vine with black berries typical of Treviso, has ancient origins: it is grown in Eastern Veneto, around 3000 years ago. The name recalls the adjective "rabioso", a dialect term that means "angry" used to describe a fruit that is still a bit harsh and therefore astringent. In the past, when a child was born, there was the custom to preserve the Raboso produced in that vintage for his wedding day. Malanotte was the name of the noble venetian family that valorized the production of this wine.

PRODUCTION AREA: Terre Nobili Vineyard in Fossalta di Piave, at 10 km from the sea and at 50 km from the Dolomites mountains.

SOIL: alluvial, made of "caranto", a mix of white clay and minerals from the Dolomites mountains.

CLIMATE: mild, with very few rain showers and high summer temperature which allows the grapes to ripen in the best conditions.

DENSITY OF THE PLANTATION AND TRAINING SYSTEM: 5.000 vines per hectare trained with guyot system.

YEAR OF THE PLANTATION: 2007.

VINEYARD MANAGEMENT: to obtain a perfect ripening of the grapes, beyond the normal vineyard management, we carry out summer pruning and careful leaf thinning. Furthermore, the yield is kept very low in order to produce grapes rich in scents and aroma.

HARVEST: end of October, picking very ripe grapes, with a deep colour and a complete aromatic structure. When the grapes are ripe they are carefully selected.

VINIFICATION: drying of a part of the grapes, destemming and crushing of the grapes, maceration in special vessels at controlled temperature, with frequent pumping over. After this period, the wine is taken out and ends its fermentation at controlled temperature in stainless steel vats. The wine matures for 36 months on its noble lees and further 18 months in bottle.

TASTING CHARACTERISTICS: intense ruby red colour with garnet hues. Full and wide bouquet, reminiscent of blackberry and cherry jam, melted chocolate and tobacco. Straight flavour, dry and austere taste, with a slight acid backbase. Great extract, exuberant the alcoholic endowment.

SERVING TEMPERATURE: 15-18°C.

FOOD MATCHING: ideal with game (hare, pheasant or guinea fowl stew or sauce peverada), grilled meat and seasoned cheeses.

STORAGE: in a cool and dark place, keeping the bottle in a horizontal position. Its structure and complexity enable the wine to improve during maturation in the bottle, which can last up to 50 years, reaching the top after 20-25 years from the vintage.

ALCOHOL CONTENT: 15-17,5% by vol. (it depends on the vintage).

BOTTLE CONTENT: 750 ml.

BOTTLE SIZE mm (diameter x height): 86x316.

BOTTLE AND WOODEN CASE WEIGHT kg (full): 1,65 kg/bt, 12,70 kg/ca.

BOTTLES PER WOODEN CASE: 6.

WOODEN CASES AND BOTTLES PER PALLET: 15 layers of 5 cases, 75 cases per pallet, 450 bottles.

WOODEN CASE SIZE mm (length x width x height): 560x340x130.

