

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 Alps 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 has ancient origins: it is grown in Eastern Veneto since 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: in Fossalta di Piave, at 10 km from the Adriatic sea and at 50 km from the Alps 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 concrete vessels at controlled temperature, with frequent pumping over. The wine matures for 48 months: first 12 months in French barrique, second 12 months in Slavonia oak barrels, third 12 months in terracotta amphora, forth 12 months in glass bottles.

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: 16-18°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: 14-15% by vol. (it depends on the vintage).

AVAILABLE FORMATS: 750 ml; 1.5 Lt; 3 Lt; 6 Lt.

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

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

750 ml BOTTLES PER WOODEN CASE: 6.

WOODEN CASES AND 750 ml BOTTLES PER PALLET: 15 layers of 5 cases, 75 cases per pallet, 450 bottles.

WOODEN CASE SIZE (750 ml bottle) mm (length x width x height): 560x340x130.

