

PIAVE MALANOTTE

DOCG



Tasting notes

“Malanotte” is a charming medieval hamlet in Tezze di Piave which gives its name to this, one of the most distinctive versions of Raboso del Piave. Colour Ruby red with garnet red highlights. Bouquet: Recalls of marasca cherry, black berry, cherry and blueberry. Flavour: Austere, sapid and characteristic.

Aging

After 20 days of fermentation in stainless steel vats, partly in contact with the skins, aging for 24 months in large oak casks with a part of the wine coming from rack dried grapes and 12 months in the bottle.



Grape variety

Raboso Piave



Vine

Training system Guyot



Appellation

DOCG



Production area

Campo di Pietra



Alcohol

13%



Serving temperature

18-20 °C



Bottle size

Classic 0,75 L



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Via Roma Sinistra 134 - JESOLO, Venice - ITALY
Tel. +39 0421 301632
www.iw-atelier.it info@iw-atelier.it



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