



## MALANOTTE DOCG Piave

**Alcohol level:** 13,50% by Volume

**Sugar content:** 7 gr/l

**Total acidity:** 6,30 gr/l

**PH:** 3,48

**Harvest:**

end of October 2008, raisins percentage 30%

**Wineyard:** Raboso piave

**Production area:** San polo di Piave (TV)

**Yield per hectare:** 90 q/ha

**Planting pattern:** 280 x 90

**Training system:** Sylvoz

Malanotte del Piave DOCG represents the highest expression of the Raboso Piave and the territory. The name "Malanotte" recalls the small medieval town Tezze di Piave, situated in the municipality of Treviso, Vazzola. Borgo Malanotte preserves the history of these lands.

Here, in the shade of mulberry trees, lulled by the slow flow of the country's sacred river, the vines produce, since ancient times, a red wine which embodies all the notes of this land and its history; with an austere and characteristic taste, and notes reminiscent of cherries, blackberries, blueberries and local spices. The Malanotte, evolution and top end of the Raboso, with the DOCG is about to take place alongside Italy's greatest wines.

The first bottles were marketed starting from November 1st, 2011.

Malanotte does not come from nothingness, but is the result of a technical evolution which desires to keep the characterization of the vines, although aiming at a more pronounced softness, pleasing to the modern palate, but with the impetuous nature of the Raboso, which makes it an excellent match with the most tastier meats