

GELSAIA

Piave Malanotte D.O.C.G.

Vintage: 2011

AN HISTORIC VINTAGE FOR RABOSO. As Raboso is the last red berry grape variety to be harvested, it benefitted more than other varieties from the drop in temperature at the end of September, beginning of October; this led to considerable accumulation of anthocyanins and aromatic substances in the skins, but above all it meant that this year the phenolic and technological maturation of the grapes was particularly synchronised in a way that had not occurred for years. This had an effect on the wine's quality which was immediately obvious at the end of the vinification process.

HARVEST: 21st October 2011 (some of these grapes were put on one side to dry).

GRAPE VARIETY: Raboso Piave

GROWING AREA: Tezze di Piave (TV)

TYPE OF SOIL: Alluvial, loose and well drained, the result of sedimentation over the centuries of gravel debris carried by the floods of the River Piave.

WINEMAKING PROCEDURE: 15% of the grapes are dried for 35 days (regulations lay down a minimum of 15% and a maximum of 30%).

PRESERVATION AND MATURATION: The wine is matured in new and used wood (barriques and tonneaux) for 12 months.

BOTTLED: 27th February 2014; stands in the cellar for a further 10 months.

ORGANOLEPTIC CHARACTERISTICS: The colour is intense, dense ruby red with substantial incipient garnet highlights. Layered fragrances are released gradually: mellow sensations of cherry jam, plums, earthy aromas, dark chocolate and rhubarb. The taste impact is decidedly fresh and denotes considerable vigour and tannins, with long fruity persistence.

ALCOHOL: 14,5% VOL

ACIDITY: 7.20 per thousand

