



INDIGENOUS WINE AGED IN LOCAL WOOD

Can wine be considered truly indigenous if it is made from the vines that have written its history in its native habitat, but is aged in new casks of American, French or Slav oak, which release substances and flavours that have nothing to do with the original flavour of the wine?

Raboso Piave has grown along the plain re-designed by the river Piave for at least five centuries and has always produced a full-bodied, strong, dark, “angry” (“rabbioso”) wine, characteristics from which its name derives. Five hundred years ago the variety was already mentioned and discussions were held as to the way it was treated in the winery and its growing method; the vines were supported by mulberry trees which were extremely common in the area as their leaves were used to feed the silk worms bred in many of the farmhouses.

A reliable witness of this was Giacomo Agostinetti, a farmer who in 1679, after 45 years of honoured service on the most important agricultural estates in Veneto, put together and published a volume with the title “A hundred and ten memories to train a good farmer”. Here **Agostinetti writes in detail not only about the Raboso grapes that give “blackness”, but also about casks (“tinazzi”) and the best wood to make them with: castagnaro (chestnut), moraro (mulberry), ceresaro (cherry), larese (larch), rovero (oak)...**

Drawing inspiration from the local customs and “raw materials”, such as trees, for example; and keeping in mind the memories and especially the experience of the great farming “maestro” Giacomo Agostinetti, a few years ago Giorgio Cecchetto had the idea of placing a batch of Raboso in five small casks made of different types of wood. He used the most common oak cask, but also chestnut, cherry, acacia and mulberry, trees widespread throughout the Piave valley. The casks were custom-made and untoasted, except for the short contact with fire needed to at least bend the staves, and were originally built by Veneta Botti then also by Garbellotto of Conegliano Veneto. In its ambitious project to seek from local wood the one which could most effectively respect the authenticity of Raboso Piave, our company also occasionally sponsors young researchers from the Conegliano branch of the University of Padua, Dept. of Agricultural Science, coordinated by the Conegliano Institute of Experimental Viticulture, to study the effects, defects and variations of this Raboso Piave, through accurate chemical analysis and periodic tastings guided by university professor Vanino Negro. Our ideal aim? Application has been made through the Tutelary Consortium for Piave Wines to obtain DOP (Controlled and Guaranteed Denomination of Origin) for Raboso Piave. Our company hopes that future appellation will allow Raboso Piave to boast a certificate of origin that also guarantees absolute ties with its territory.