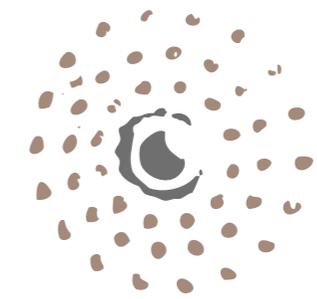




TERREDIRAI



TERREDIRAI

## TERRE DI RAI THE POWER AND THE PRIDE OF A WOMAN

Sandra De Giusti isn't scared by challenges. She has promptly undertaken the route that finally led her to the realisation of a dream: working together with her sons and sharing with them a passion that is the grape vine cultivation and the production of great wines. This passion has been handing down from one generation to another, and it's exactly the same one that, even now, is marking the work in the vineyards of this old farmer-rooted family. The lands are those that in the past belonged to the ancient aristocratic families of the area and that have been made fertile and fruitful by its farmers' arms. Now it's Sandra, supported by her sons, the custodian of these limitless estates, embroidered by autochthon vineyards,



on the left side of the Piave river in Treviso's province. Supported by her inexorable initiative and extraordinary creative skills, developed when she was heading a fashion design studio, Sandra has set herself important goals. It's exactly for this reason that she never loses sight of every single part of the productive process of her wines. She coordinates the harvest with 35 farmers, follows the wine making process with the oenologist and checks the aging, the bottling and the packing phases. She is the one who studies the cloth and the character a bottle must have, and who explores the paths and the opportunities for introducing abroad the fizz of her creations and the enhancement of the most authentic stories of these very ancient lands.

## TERRE DI RAI THE HISTORY OF A LAND

A fortress beyond the Piave, a crossroad of important roman streets

Rai rises up on the green and fertile rural area, that spans from Conegliano to Oderzo, in the province of Treviso, not far from the left bank of the Piave river. Covered by old vineyards expanses and centuries-old majestic trees, the Rai Estate guards treasures time and mankind traces, which are the precious and striking proof of a thousand-year old culture. The ruins of the Rai Tower stand out against a little hill, surrounded by centenary trees and cultivated fields, in a fascinating and sacred frame. Built probably on the X century on Roman foundation, the Tower is supposed to have been part of a bigger and more articulate defensive structure, of which it was more likely the core, both fortified tower and stately dwelling. The Rai Castle was at first owned by the Patriarch of Aquileia, then by the Ezzelini, the Caminesi and finally, from 1358, by the Collalto. In 1412, after a long siege of the Hungarian headed by Pippo Spano, the Castle was reduced in ruins. In 1500 it was partially rebuilt by Rimbaldo XI, Count of Collalto. During the last

century, the tower-fortress suffered the worst devastation: in 1918 it was burst by the Austrian in retreat, and in 1925 it was damaged by a violent hurricane and a lightning. Few meters further there are the Church of Carmine and the house Convent, that was erected in the same area where, in the past, used to be the ancient Annunciata Monastery, built in mid XVI century, by Rambaldo XII and offered with the Church to the Carmelite fathers in 1567. The Carmine Church is kept in good state, although it has undergone several floods over the centuries: a singular sign on the inner edge of the portal shows how, in 1567, the water of the river Piave, great protagonist of our lands, had reached the height of 1.50 meters. A part of the inner courtyard of the ancient Monastery is still preserved and it's possible to admire some paintings and even a Sundial. From the courtyard stands out the bell tower, originally a lookout tower and a part of the old feudal Castle of Rai.





## Conegliano Valdobbiadene PROSECCO SUPERIORE DOCG

Since 2009, by obtaining the denomination DOCG (Controlled and Guaranteed Denomination of Origin), Conegliano Valdobbiadene can be recognized as the best expression of Prosecco. This seals its entry into the prestigious realm of the best Italian wines. Letter G means Guaranteed since each bottle has a “Contrassegno di Stato”, a salmon-pink band with an identifying num-

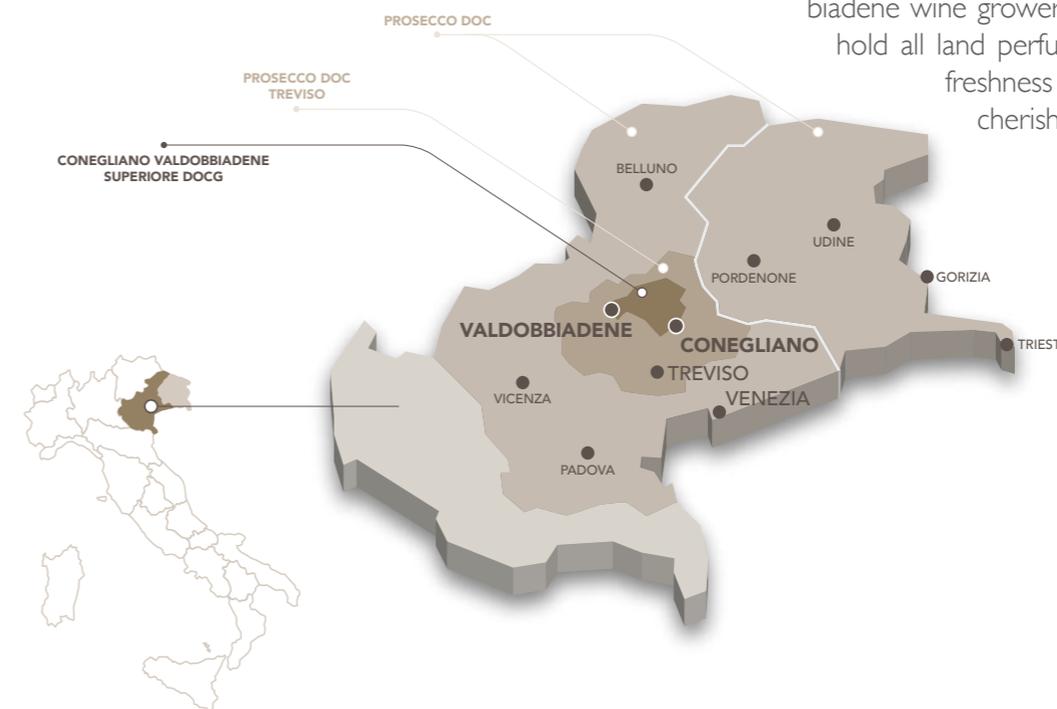
ber, which makes it traceable at all times and guarantees the consumer the excellent quality during each productive phase. There are two subjects that monitor: the Consorzio di Tutela (protection consortium), which follows the whole wine productive story from the implantation to the wine-making process, and the Certification Authority Val-orientalia, which supervises quality and trace-

ability of every product. DOCG is another important goal in the undertaken project to uphold and to protect the excellence of a wine, of its territory and of a centuries-old vine culture that was able to bring out the best from the vines and the grapes of its hills. They are the chests of natural beauty on which our sparkling wine is grounded.

## DOCG PRODUCTION AREA

The territory of 15 districts between Conegliano and Valdobbiadene, in the northern province of Treviso, is 50 km far from Venice and from the Eastern Dolomites. It is a seductive and beautiful hilly landscape in which the succession of sweet bends and steep slopes stresses a close weave of rows of country houses, old villages and inestimable artistic beauties that overlook and characterize this area of the Marca Trevigiana, for ages naturally suited to the great wine growing. Nowadays this area is candidate to become world heritage of humankind protected by UNESCO. The particular nature of climate, the composition and inclination of lands, the shapes and stories of its hills, gave life and personality to a wine which work, entrepreneurship and human knowledge have taken to its highest enhancement. On these hills

grape variety of Prosecco, flourishes and acquires its richest expressions thanks to several soil variations, inclination, exposures and areal microclimates. The Conegliano Valdobbiadene DOCG is almost obtained by Metodo di Spumantizzazione Italiano (Italian Sparkling Process), re-elaborated by the Scuola Enologica di Conegliano (Oenological School of Conegliano) and nowadays called Metodo Conegliano Valdobbiadene (Conegliano Valdobbiadene Method): the wine refermentation in autoclaves allows grape aromas to be revealed better and to produce a wine which is typically fruity and floral and to gain a perfect perlage. Thanks to the Scuola Enologica di Conegliano, which has been working since 1876, and from which the first Stazione Sperimentale di Viticoltura ed Enologia (Experimental Station of Viticulture and Oenology) developed in 1923, Conegliano Valdobbiadene wine growers were able to interpret and to hold all land perfumes in a wine whose elegance, freshness and vitality made it famous and cherished all over the world.



## THE LANDS OF THE PIAVE AREA

The area between the provinces of Venice and Treviso, surrounded by the Piave river, is particularly suitable for growing vineyards. The soil is clayey, rich in minerals and very fertile. These characteristics make it possible to obtain excellent, high quality red wines.

The area, which covers the vast plain bordered by the sea to the south, by the hills of Conegliano and Montello to the north-west and by Friuli to the north-east, is crossed by the Piave, a river that has helped write the history of this land, since the Republic of Venice, spanning two World Wars.

In the late sixteenth century, an anonymous person described it as follows: **«This river Piave also provides great comfort and usefulness to the city of Vinègia, ... the river then becomes navigable with boats sailing forward and back from Ponte di Piave to Venice, laden with grain, wine and other merchandise of all sorts».**

This fertile area just behind Venice made the city some sort of a “vegetable garden and pantry” for the Most Serene Republic of Venice, creating a functional and economic relationship that left beautiful traces in the local architecture, which can still be admired today: the “Venetian Villas”, the elegant residences of the Venetian nobility that catch the eyes of tourists from all over the world. The exchanges between the hinterland and the Lagoon were frenetic: every day, the “burci”, lazy but roomy boats suitable for the canals, would bring all kinds of goods, from fragrant lye cloths to fresh daily bread, to the “fónteghi” (warehouses) of the Republic of Venice. Especially in the second half of the 16th century, this

helped improve agriculture and increase the experience of the people in the Piave area, who have been cultivating vines for centuries in the “vineyards of the Doges” and now produce wines of international acclaim.

DOC white wines include: Piave Chardonnay, Piave Pinot Blanc, Piave Pinot Gris, Piave Verduzzo and Piave Tai. In addition, there is also a range of red wines: Piave Cabernet, Piave Cabernet Sauvignon and Piave Merlot (all of which are also available in their “riserva” version), Piave Pinot noir and Piave Raboso.

Made from a local grape variety, Piave Raposo is put on the market only after three years of ageing, one of which in barrels.

Rich in history and connected to Wine Route itineraries, which cover over 100 miles, this land offers visitors the opportunity to discover places that are now major economic and cultural centres, such as Oderzo - the Roman Opitergium, rebuilt several times - and Motta di Livenza. Travellers will be moved and impressed by the heart-warming atmosphere of the Sinistra Piave, the eastern side of the river, in the area of Raboso, with its ancient traditions, beautiful views that reveal glimpses of the river, isolated churches that hide fine frescoes and the town of Portobuffolè, a charming little gem.



## PROSECCO DOC

The controlled denomination of origin “Prosecco”, obtained in 2009, is reserved to wines that satisfy conditions and requirements defined in the relevant disciplinary of production, in defence of specific features of quality hailing from the uniqueness of a territory historically suited to Prosecco. Grapes used to the production of Prosecco DOC, which is classifiable in “spumante”, “frizzante” and “tranquillo”, are produced in the area, including five districts of Veneto (Treviso, Venezia, Vicenza, Padova, Belluno) and four of Friuli (Gorizia, Pordenone, Trieste, Udine), in the north-east of Italy. The temperate climate of this area is caused by different factors: the natural protection of the Alps up north, the action of the Adriatic Sea down south with the hot wind Sirocco and the precious summer rains, the heavy temperature ranges between day and night, the easterly dry summer-end wind Bora and the alluvial ground composition of clay and silt

with high levels of minerals and microelements. All these elements and the good drainage of lands create the ideal environment to cultivate suitable varieties for Prosecco production. The basic grape variety is Glera, which is an old native grape already known during Roman age, with white berries, big and long bunches and golden yellow grapes. It is native to karstic hills and more precisely to Prosecco. The cultivation of Glera developed along Friulan and Venetian hilly area and in particular on the gentle slopes of Treviso’s hills, where Prosecco found its perfect terroir, till spreading later up to flat territories in province of Treviso and then in other provinces of Veneto and Friuli. Special mention “Treviso” and “Trieste”, possible when harvest, vinification and wine bottling happen inside these two provinces, underline the importance and the peculiarity of these two territories in the story of this extraordinary and inimitable wine.



# VALDOBBIADENE

Prosecco Superiore DOCG  
Millesimato Brut



Appellation	Prosecco Superiore Millesimato Brut DOCG Valdobbiadene
Colour	The colour is light straw yellow, the perlage is lively, persistent and subtle.
Bouquet	The bouquet is as elegant as the scents of wildflowers. It is agreeably fruity with scents of apples, pears and peaches.
Taste	The flavour is sapid, full and balanced with a contained graciousness and accompanied by an intense and elegant fruitiness.

## AGRONOMICAL DATA

Grapes	Hand-picked Glera grapes
Production Area	Guia di Valdobbiadene
Altitude	350/400 mt on sea level
Type of soil	Clay
Vines orientation	South-North
Training system	Sylvoz with double-arched cane
Stumps per hectare	2500
Yield quintal/hectare	100
Harvest	Hand harvest in mid September

## OENOLOGICAL DATA

Pressing	Very soft
Process to obtain sparkling wine	Long charmat (70/90 days)
Malolactic fermentation	No
Aging	No
Mellowing length	45 days before sale

## ANALYTICAL DATA

Percentage of grape's yield in wine	65%
Total acidity (GR/LT)	6,00 ÷ 6,20
Ph	3,15 ÷ 3,25
Residual sugars (GR/LT)	11 ÷ 13
Alcohol	11% vol

## OTHER DATA

Food pairings	Perfect as aperitif served with battered vegetables, fried food, cheese and cold pasta. Excellent with row fish as oysters, prawns and truffles.
Serving temperature	6-8° C.
Storage	Store in dry rooms, away from light or warm sources.

Appellation	Prosecco Superiore Millesimato Extra Dry DOCG Valdobbiadene
Colour	The colour is light straw yellow, the perlage is lively, persistent and subtle.
Bouquet	The bouquet is as elegant as the scents of wildflowers. It is agreeably fruity with scents of apples, pears and peaches.
Taste	The flavour is sapid, full and balanced with a contained graciousness and accompanied by an intense and elegant fruitiness.

## AGRONOMICAL DATA

Grapes	Hand-picked Glera grapes
Production Area	Guia di Valdobbiadene
Altitude	350/400 mt above sea level
Type of soil	Clay
Vines orientation	South-North
Training system	Sylvoz with double-arched cane
Stumps per hectare	2500
Yield quintal/hectare	100
Harvest	Hand harvest in September

## OENOLOGICAL DATA

Pressing	Very soft
Process to obtain sparkling wine	Long charmat (70/90 days)
Malolactic fermentation	No
Aging	No
Mellowing length	45 days before sale

## ANALYTICAL DATA

Percentage of grape's yield in wine	65%
Total acidity (GR/LT)	6,00 ÷ 6,20
Ph	3,15 ÷ 3,25
Residual sugars (GR/LT)	12 ÷ 14
Alcohol	11% vol

## OTHER DATA

Food pairings	Perfect as aperitif served with battered vegetables, fried food, cheese and cold pasta. Excellent with row fish as oysters, prawns and truffles.
Serving temperature	6-8° C.
Storage	Store in dry rooms, away from light or warm sources.

# VALDOBBIADENE

Prosecco Superiore DOCG  
Millesimato Extra Dry



# PROSECCO DOC

Millesimato Extra Dry



Appellation	Prosecco DOC Millesimato Extra Dry
Colour	Bright, straw yellow with green highlights. The perlage is delicate and persistent.
Bouquet	Acacia flowers, of good intensity with particular notes of apple, lemon and grapefruit.
Taste	Good structure, soft with emerging fruity notes; balanced and full-bodied, it is pleasant and harmonious on the palate.

## AGRONOMICAL DATA

Grapes	Glera
Production Area	Rai di San Polo di Piave
Altitude	30 mt on sea level
Type of soil	Clayey
Vines orientation	South-North
Training system	Sylvoz with double-arched cane
Stumps per hectare	2800
Yield quintal/hectare	120
Harvest	Mid September

## OENOLOGICAL DATA

Pressing	Very soft
Process to obtain sparkling wine	Long Charmat sparkling wine making technique (70/90 days)
Malolactic fermentation	No
Aging	No
Mellowing length	30 days before sale

## ANALYTICAL DATA

Percentage of grape's yield in wine	70%
Total acidity (GR/LT)	5,70 ÷ 5,90
Ph	3,15 ÷ 3,25
Residual sugars (GR/LT)	12 ÷ 14
Alcohol	11% vol

## OTHER DATA

Food pairings	Perfect as aperitif served with battered vegetables, fried food, cheese and cold pasta, Excellent with row fish as oysters, prawns and truffles.
Serving temperature	6-8° C.
Storage	Store in dry rooms, away from light or warm sources.

Appellation	Prosecco DOC Millesimato Brut
Colour	Bright, straw yellow with greenish reflections, very fine and persistent perlage.
Bouquet	Acacia flowers, good intensity with unique notes of apple, lemon and grapefruit.
Taste	Good structure, soft with emerging fruit notes, balanced and savoury; the palate is pleasant and harmonious.

## AGRONOMICAL DATA

Grapes	Glera
Production Area	Rai di San Polo di Piave
Altitude	30 mt on sea level
Type of soil	Clayey
Vines orientation	South-North
Training system	Sylvoz with double-arched cane
Stumps per hectare	2800
Yield quintal/hectare	120
Harvest	Mid September

## OENOLOGICAL DATA

Pressing	Very soft
Process to obtain sparkling wine	Long Charmat sparkling wine making technique (70/90 days)
Malolactic fermentation	No
Aging	No
Mellowing length	30 days before sale

## ANALYTICAL DATA

Percentage of grape's yield in wine	70%
Total acidity (GR/LT)	3,15 ÷ 3,25
Ph	3,15 ÷ 3,25
Residual sugars (GR/LT)	10 ÷ 12
Alcohol	11% vol

## OTHER DATA

Food pairings	Excellent as an aperitif served with fried vegetables or fried food and cheeses; it goes perfectly with raw fish, oysters, truffles and scampi.
Serving temperature	6-8° C.
Storage	Store in dry rooms, away from light or warm sources.

# PROSECCO DOC

Millesimato Brut



# PROSECCO ROSÉ

Doc Extra Dry Millesimato



Appellation	Prosecco Doc Rosé Extra Dry Millesimato
Colour	Elegant light pink, very fine and persistent perlage.
Bouquet	Notes of rose, fresh berries and wild strawberries.
Taste	Good structure, balanced and sapid, pleasant and harmonious on the palate.

## AGRONOMICAL DATA

Grapes	90% Glera – 10% Pinot Noir
Production Area	Veneto
Altitude	30 mt above sea level
Type of soil	Clayey, sandy
Vines orientation	South-North
Training system	Double inverted Sylvoz
Stumps per hectare	2800
Yield quintal/hectare	150 Glera - 120 Pinot Noir
Harvest	Early September

## OENOLOGICAL DATA

Pressing	Very soft
Process to obtain sparkling wine	Long charmat
Malolactic fermentation	No
Aging	No
Mellowing length	60 days before sale

## ANALYTICAL DATA

Percentage of grape's yield in wine	70 %
Total acidity (GR/LT)	5,60 ÷ 5,90
Ph	3,10 ÷ 3,30
Residual sugars (GR/LT)	11 ÷ 14
Alcohol	11,50% vol

## OTHER DATA

Food pairings	Perfect as aperitif, served with fried vegetables, fried and cheeses; excellent with row fish such as oysters, shrimp and sea truffles.
Serving temperature	6-8° C
Storage	Store in dry rooms, away from light or warm sources.

Appellation	Ribolla Gialla Spumante Millesimato Brut
Colour	Bright, straw yellow with green highlights. The perlage is delicate and persistent.
Bouquet	Elegant and complex with hints of pineapple, apricot, pear, apple and wild flowers such as wisteria and acacia which remains of spring season.
Taste	Good structure, soft with emerging fruity notes; balanced and full-bodied, it is pleasant and harmonious on the palate.

## AGRONOMICAL DATA

Grapes	Ribolla Gialla
Production Area	Pordenone Province
Altitude	50 mt on sea level
Type of soil	Clayey
Vines orientation	South-North
Training system	Double Sylvoz overturned
Stumps per hectare	2800
Yield quintal/hectare	180
Harvest	Mid September

## OENOLOGICAL DATA

Pressing	Very soft
Process to obtain sparkling wine	Long charmat
Malolactic fermentation	No
Aging	No
Mellowing length	30 days before sale

## ANALYTICAL DATA

Percentage of grape's yield in wine	70%
Total acidity (GR/LT)	6,30 ÷ 6,50
Ph	3,15 ÷ 3,25
Residual sugars (GR/LT)	8 ÷ 10
Alcohol	11% vol

## OTHER DATA

Food pairings	Perfect as aperitif, served with fried vegetables, fried and cheeses; excellent with row fish such as oysters, shrimp and sea truffles.
Serving temperature	6-8° C.
Storage	Store in dry rooms, away from light or warm sources.

# RIBOLLA

Spumante Brut Millesimato



# ICONE

Vino Spumante Bianco Extra Dry



Appellation	White Sparkling Extra Dry
Colour	Bright, straw yellow with green highlights. The perlage is delicate and persistent.
Bouquet	Elegant and complex with hints of pineapple, apricot, pear, apple and wild flowers such as wistaria and acacia which remain of spring season.
Taste	Good structure, soft with emerging fruity notes; balanced and full-bodied, it is pleasant and harmonious on the palate.

## AGRONOMICAL DATA

Grapes	Hand-picked white grapes
Production Area	Rai di San Polo di Piave
Altitude	30 mt on sea level
Type of soil	Clay, sandy, sometimes gravelly
Vines orientation	South-North
Training system	Sylvoz with double-arched cane
Stumps per hectare	2500
Yield quintal/hectare	150
Harvest	Hand harvest in mid September

## OENOLOGICAL DATA

Pressing	Very soft
Process to obtain sparkling wine	Long charmat
Malolactic fermentation	No
Aging	No
Mellowing length	30 days before sale

## ANALYTICAL DATA

Percentage of grape's yield in wine	75%
Total acidity (GR/LT)	6,00 ÷ 6,20
Ph	3,15 ÷ 3,25
Residual sugars (GR/LT)	12 ÷ 14
Alcohol	11% vol

## OTHER DATA

Food pairings	This is the right wine for celebrations. Perfect as aperitif but also with desserts.
Serving temperature	6-8° C.
Storage	Store in dry rooms, away from light or warm sources.

Appellation	Sparkling Rosé Brut
Colour	Elegant and Intense Light pink, fine and persistent perlage.
Bouquet	Delicate and elegant, with fragrant notes of wild berries, dry rose.
Taste	Good structure with a great harmony; savoury, dry.

## AGRONOMICAL DATA

Grapes	Red berry grapes
Production Area	Pordenone Province
Altitude	50 mt on sea level
Type of soil	Clay
Vines orientation	South-North
Training system	Double Sylvoz overturned
Stumps per hectare	2800
Yield quintal/hectare	180
Harvest	Beginning of september

## OENOLOGICAL DATA

Pressing	Very soft
Process to obtain sparkling wine	Long charmat
Malolactic fermentation	No
Aging	No
Mellowing length	30 days before sale

## ANALYTICAL DATA

Percentage of grape's yield in wine	70 %
Total acidity (GR/LT)	6,00 ÷ 6,20
Ph	3,15 ÷ 3,25
Residual sugars (GR/LT)	10 ÷ 12
Alcohol	11% vol

## OTHER DATA

Food pairings	Perfect as aperitif, served with fried vegetables, fried and cheeses; excellent with row fish such as oysters, shrimp and sea truffles.
Serving temperature	6-8° C.
Storage	Store in dry rooms, away from light or warm sources.

# ICONE

Rosé Spumante Brut



# CABERNET SAUVIGNON

IGT Tre Venezie



Appellation	Cabernet Sauvignon IGT delle Venezie
Colour	Ruby red with pomegranate-coloured highlights.
Bouquet	It reminds berries such as dewberry, strawberry and raspberry.
Taste	Full, soft body with final fruity notes.

## AGRONOMICAL DATA

Grapes	Cabernet Sauvignon
Production Area	Rai di San Polo di Piave
Altitude	30 mt on sea level
Type of soil	Clay, sandy sometime gravelly
Vines orientation	South-North
Training system	Sylvoz with double-arched cane
Stumps per hectare	3000
Yield quintal/hectare	100
Harvest	Hand harvest in late September

## OENOLOGICAL DATA

Vinification in red	Maceration of 20-25 days. The temperatures vary from 24 to 26 degrees to facilitate the extraction of the grapes skin pigment.
Malolactic fermentation	Yes, immediately after the racking
Aging	No
Mellowing length	60 days before sale

## ANALYTICAL DATA

Percentage of grape's yield in wine	70 %
Total acidity (GR/LT)	6,30 ÷ 6,50
Ph	3,15 ÷ 3,25
Residual sugars (GR/LT)	8 ÷ 10
Alcohol	12% vol

## OTHER DATA

Food pairings	Ideal with steak, game, roast and typical Italian cheese.
Serving temperature	18-20° C
Storage	Store in dry rooms, away from light or warm sources.

Appellation	Cabernet Franc IGT Tre Venezie
Colour	Ruby red with violet highlights.
Bouquet	Very intense, persistent and wide. The herbal aroma evolves – especially if aged more than a year - into perfumes which remind of oriental spices and cinnamon.
Taste	Elegant, harmonious and complex both to the nose and to the palate. Its natural warmth combines to the tannin softness and to the aroma persistency. Typical slightly vegetal final sensation.

## AGRONOMICAL DATA

Grapes	Cabernet Franc
Production Area	Rai di San Polo di Piave
Altitude	30 mt above sea level
Type of soil	Clayey, sandy sometime gravelly
Orientation of the vines	South-North
Training system	Sylvoz with double-arched cane
Stumps per hectare	3000
Yield quintal/hectare	100
Harvest	Hand harvest in late September

## OENOLOGICAL DATA

Vinification in red	Maceration of 20-25 days. The temperatures vary from 24 to 26 degrees to facilitate the extraction of the grapes skin pigment.
Malolactic fermentation	Yes, immediately after the racking
Aging	No
Mellowing length	60 days before sale

## ANALYTICAL DATA

Percentage of grape's yield in wine	70%
Total acidity (GR/LT)	5,20 ÷ 5,40
Ph	3,40 ÷ 3,50
Residual sugars (GR/LT)	5 ÷ 7
Alcohol	12% vol

## OTHER DATA

Food pairings	Ideal with savoury first courses and mushroom risotto. Very good also with grilled steaks, wildfowl (parmesan and pheasants), game (hare), roasts, Italian "cotechino" and half mature cheeses.
Serving temperature	18-20° C
Storage	Store in dry rooms, away from light or warm sources.

# CABERNET FRANC

IGT Tre Venezie



# MERLOT

IGT Tre Venezie



Appellation	Merlot IGT Tre Venezie
Colour	Ruby red with violet highlights.
Bouquet	It reminds of cherries, mixed berries with some hints of cinnamon.
Taste	Full, soft body with a final fruity taste

## AGRONOMICAL DATA

Grapes	Merlot
Production Area	Rai di San Polo di Piave
Altitude	30 mt above sea level
Type of soil	Clayey, sandy sometime gravelly
Orientation of the vines	South-North
Training system	Sylvoz with double-arched cane
Stumps per hectare	4000
Yield quintal/hectare	120
Harvest	Hand harvest in Mid September

## OENOLOGICAL DATA

Vinification in red	Maceration of 15-20 days. The temperatures vary from 24 to 26 degrees to facilitate the extraction of the grapes skin pigment.
Malolactic fermentation	Yes, immediately after the racking
Aging	No
Mellowing length	60 days before sale

## ANALYTICAL DATA

Percentage of grape's yield in wine	70%
Total acidity (GR/LT)	5,40 ÷ 5,60
Ph	3,40 ÷ 3,50
Residual sugars (GR/LT)	5 ÷ 7
Alcohol	12% vol

## OTHER DATA

Food pairings	Good with white roast, grilled meats and half mature cheeses.
Serving temperature	18-20° C
Storage	Store in dry rooms, away from light or warm sources.

Appellation	Refosco dal Peduncolo Rosso IGT Tre Venezie
Colour	Deep red with magenta highlights
Bouquet	Austere and elegant wit notes of cherry, blackberry and white pepper. Slightly herbaceous.
Taste	Sturdy with lively tannins and good acidity.

## AGRONOMICAL DATA

Grapes	100% Refosco dal peduncolo Rosso
Production Area	Friuli Venezia Giulia
Altitude	150 mt above sea level
Type of soil	Marl and sandstone flysch
Orientation of the vines	East-West
Training system	Sylvoz with double-arched cane
Stumps per hectare	2500
Yield quintal/hectare	120
Harvest	End of September

## OENOLOGICAL DATA

Vinification in red	Maceration of 20-25 days. The temperatures vary from 24 to 26 degrees to facilitate the extraction of the grapes skin pigment.
Malolactic fermentation	Yes, immediately after the racking
Aging	No
Mellowing length	60 days before sale

## ANALYTICAL DATA

Percentage of grape's yield in wine	70%
Total acidity (GR/LT)	6,30 ÷ 6,50
Ph	3,20 ÷ 3,40
Residual sugars (GR/LT)	5 ÷ 7
Alcohol	12% vol

## OTHER DATA

Food pairings	Perfect with braised red meats, grilled meats, poultry and matured cheeses.
Serving temperature	18-20° C
Storage	Store in dry rooms, away from light or warm sources.

# REFOSCO DAL PEDUNCOLO ROSSO

IGT Tre Venezie



# RABOSO FRIZZANTE

IGT Veneto



Appellation	Raboso Frizzante IGT Veneto
Colour	Ruby red with violet highlights
Bouquet	Fresh with notes of raspberries and strawberries. Reminiscent of red flowers and plumb
Taste	Fresh, sapid and a little bit acid with notes of Marasca cherry and currants. The perlage is fine and persistent

## AGRONOMICAL DATA

Grapes	100% Raboso
Production Area	San Polo di Piave
Altitude	30 mt above sea level
Type of soil	Clayey, sandy sometime gravelly.
Orientation of the vines	East- West
Training system	Guyot
Stumps per hectare	3000
Yield quintal/hectare	150
Harvest	Hand harvest in November

## OENOLOGICAL DATA

Vinification in red	Maceration of 25 days. The temperatures vary from 24 to 26 degrees to facilitate the extraction of the grapes skin pigment.
Malolactic fermentation	No
Aging	In stainless steel tank for 1 month
Process to obtain semi sparkling wine	Charmat of 30 days
Mellowing length	60 days before sale

## ANALYTICAL DATA

Percentage of grape's yield in wine	70%
Total acidity (GR/LT)	7,80 ÷ 8,00
Ph	3,00 ÷ 3,15
Residual sugars (GR/LT)	18 ÷ 20
Alcohol	12% vol

## OTHER DATA

Food pairings	Good with cold cuts, cheese and dried fruit.
Serving temperature	10-12° C
Storage	Store in dry rooms, away from light or warm sources.



# CHARDONNAY

IGT Tre Venezie



Appellation	Chardonnay IGT Tre Venezie
Colour	Straw yellow with hints of autumn colours.
Bouquet	Refined, complex, wide, intense and elegant, with clear hints of Mediterranean bush flowers, tropical fruit, citrus, walnut husk, almond and spicy notes.
Taste	Structured, voluminous, dense, excellent acid balance, long persistent sweet aftertaste, with tropical, floral and spicy hints.

## AGRONOMICAL DATA

Grapes	Chardonnay
Production Area	Rai di San Polo di Piave
Altitude	30 mt on sea level
Type of soil	Clay, sandy sometime gravelly
Vines orientation	South-North
Training system	Sylvoz with double-arched cane
Stumps per hectare	2800
Yield quintal/hectare	130
Harvest	Hand harvest in beginning of September

## OENOLOGICAL DATA

Pressing	Soft with a slight maceration of the grapes.
Malolactic fermentation	No
Aging	No
Mellowing length	60 days before sale

## ANALYTICAL DATA

Percentage of grape's yield in wine	70 %
Total acidity (GR/LT)	5,70 ÷ 5,90
Ph	3,15 ÷ 3,25
Residual sugars (GR/LT)	5 ÷ 7
Alcohol	12% vol

## OTHER DATA

Food pairings	Ideal with fish, vegetables, risotto and cheese.
Serving temperature	10° C
Storage	Store in dry rooms, away from light or warm sources.

Appellation	Pinot Grigio IGT delle Venezie
Colour	Straw yellow, with ancient gold reflexes.
Bouquet	Intense, wide, complex, with floral notes of eglantine and orange blossom, with a sensation of tropical fruit, citrus and apricot.
Taste	Structured, voluminous, dense, with excellent acid balance, very good aftertaste correspondence, ending in a persistent and soft note of citrus, peach and apricot.

## AGRONOMICAL DATA

Grapes	Pinot Grigio
Production Area	Rai di San Polo di Piave
Altitude	30 mt on sea level
Type of soil	Clay, sandy sometime gravelly
Vines orientation	South-North
Training system	GCD cordon spur
Stumps per hectare	5100
Yield quintal/hectare	110
Harvest	Hand harvest in beginning of September

## OENOLOGICAL DATA

Pressing	Soft
Malolactic fermentation	No
Aging	No
Mellowing length	60 days before sale

## ANALYTICAL DATA

Percentage of grape's yield in wine	70 %
Total acidity (GR/LT)	6,00 ÷ 6,20
Ph	3,40 ÷ 3,50
Residual sugars (GR/LT)	5 ÷ 7
Alcohol	12% vol

## OTHER DATA

Food pairings	Ideal with fish, shellfish, risotto and vegetable pies.
Serving temperature	12° C
Storage	Store in dry rooms, away from light or warm sources.

# PINOT GRIGIO

DOC delle Venezie



# SAUVIGNON

IGT Tre Venezie



Appellation	Sauvignon IGT Tre Venezie
Colour	Straw yellow with green highlights.
Bouquet	Aromatic, complex, delicate, with clear notes of grapefruit, rose, pineapple, yellow pepper, tomato leaves and woods.
Taste	Intense, voluminous, good fat structure, balanced with good acidity, complex and intense varietal notes; the aftertaste is long and persistent.

## AGRONOMICAL DATA

Grapes	Sauvignon
Production Area	Rai di San Polo di Piave
Altitude	30 mt above sea level
Type of soil	Clayey, sandy sometime gravelly
Orientation of the vines	South-North
Training system	Double sylvoz overturned
Stumps per hectare	1250
Yield quintal/hectare	140
Harvest	Hand harvest in the first ten days of September

## OENOLOGICAL DATA

Pressing	Soft with a slight maceration.
Malolactic fermentation	No
Aging	No
Mellowing length	60 days before sale

## ANALYTICAL DATA

Percentage of grape's yield in wine	70%
Total acidity (GR/LT)	6,30 ÷ 6,50
Ph	3,40 ÷ 3,50
Residual sugars (GR/LT)	5 ÷ 7
Alcohol	12% vol

## OTHER DATA

Food pairings	Excellent as aperitif, very good with asparagus, vegetable soups, legumes and marinated fish.
Serving temperature	12° C
Storage	Store in dry rooms, away from light or warm sources.







# TERREDIRAI

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