



CA' DI RAJO

1931





HISTORY

Seated in the countryside surrounded by vineyards is the company Ca' di Rajo; built in a modern design reflecting the typical architectural style of the zone of Piave river, is equipped with modern machinery for making wine.

Careful hands transform the fruits of this land into high quality wines. Among these a renowned trevigian native vine, Raboso Piave DOC, shows its distinctive strong feature from the beginning, having a vegetative cycle very long: it is the first to bud and among the latest to be harvested. This characteristic makes it one of the most typical among the Piave DOCs wines, almost extreme because of its strong and aggressive nature. its own name "Raboso" comes from this, being its tannins and acidity particularly aggressive. From this vine comes also a very particular product: the Sparkling Rosé; with its very intense pink colour has an elegant scent of strawberry, orange, cherry and a dry taste. The fertile soil round the company produces also the renowned Prosecco in its various types: Cuvée Brut, Millesimato, Extra Dry and sparkling. The company produces also Pinot Grigio, Pinot Bianco, Chardonnay, Verduzzo, Sauvignon Blanc, Cabernet Sauvignon, Cabernet Franc and Merlot.

The company is located in an interesting historical background: the little church of Carmine and the convent which stands by have been built by Rambaldo XII (count of Collalto). In 1567 he donated the monastery and the Annunciata church to the Carmelites friars who afterward changed the name of the church into the one it still has today.

In the XIV century the church and the convent were part of the courtyard of a big castle which has been destroyed during the second world war. Today its ruins can still be seen among the trees, a part of a wall of what was the central tower. The little church of the Carmine is on the contrary in a good state even if it has been flooded during the centuries: the most devastating of these floods was in 1507 and one can still see today a carve done in the internal doorway to testify how high the waters had been (1.50 mt) There is a part of the internal courtyard from which one can see some mural painting and a sundial on the walls of the church; from this same courtyard one can see the bell tower which was previously a lookout tower. All these structures can always be visited with conducted tours.





OUR VINES

ROSSI

CABERNET SAUVIGNON
CABERNET FRANC
MERLOT

BIANCHI

VERDUZZO
SAUVIGNON
PINOT GRIGIO
PINOT BIANCO
CHARDONNAY

ROSÈ

ROSÈ FRIZZANTE

PROSECCO

PROSECCO FRIZZANTE
PROSECCO EXTRA DRY
PROSECCO CUVÉE BRUT
PROSECCO MILLESIMATO

I CRU

MARINÒ
SANGUE DEL DIAVOLO
NOTTI DI LUNA PIENA
NINA
RABOSO PIAVE DOC - LIMIT EDITION 2008
RABOSO PIAVE DOC - LIMIT EDITION 2009

CABERNET SAUVIGNON

COMMERCIAL DATA

Name: Cabernet Sauvignon DOC PIAVE.

Colour: ruby red with garnet reflex.

Scent: it reminds a lot the berries such as dewberry, strawberry and raspberry.

Taste: full, soft body with a final fruity taste.

AGRONOMIC DATA

Grapes: pure Cabernet Sauvignon

Production Area: Rai of San Polo di Piave

Altitude: 30 mt on sea level

Soil: clayey, sandy sometime gravely

Orientation of the vines: south-north

Breeding system: double Sylvoz overturned

Stumps for hectare: 3000

Yield quintal/hectare: 100 quintals per hectare

Harvesting: end of September

OENOLOGICAL DATA

Vinification in red: maceration for 20-25 days, the temperatures can vary from 24 to 26 degrees to allow the colour of the skins to come to the surface.

Malolactic fermentation: yes, immediately after the drawing off

Refining: no

Mellowing length: 60 days before marketing

ANALITICAL DATA

Percentage of wine per grapes: 70%

Dry extract (gr per lt): 29,10

Total acidity (gr per lt): 5,40

PH: 3,45

Remaining sugars (gr per lt): 4

Developed alcohol: 12,60% vol.

OTHER DATA

Matching: epic with the grilled fillet steak, stubborn when joint to the game, fascinating with the roasts. It softens if accompanied to mature cheeses typical of all our country.

Serving temperature: serve at 18-20°.

Preservation: in cool places sheltered from light and heat.



CABERNET FRANC

COMMERCIAL DATA

Name: Cabernet Franc DOC PIAVE

Colour: intense ruby red with violet reflexes.

Scent: very intense and persistent, wide. It starts with an herbal fragrance that evolves – especially if aged more than a year- into perfumes that remind of oriental spices, cinnamon.

Taste: elegant, harmonious but complex both to the nose and to the palate. Its natural warm combines to the tannin softness and to the aroma persistency. Typical final sensation slightly vegetal.

AGRONOMIC DATA

Grapes: pure Cabernet franc

Production Area: Rai of San Polo di Piave

Altitude: 30 mt on sea level

Soil: clayey, sandy sometime gravely

Orientation of the vines: south-north

Breeding system: double Sylvoz overturned

Stumps for hectare: 3000

Yield quintal/hectare: 100 quintals per hectare

Harvesting: end of September

OENOLOGICAL DATA

Vinification in red: maceration for 20-25 days, the temperatures can vary from 24 to 26 degrees to allow the colour of the skins to come to the surface.

Malolactic fermentation: yes, immediately after the drawing off

Refining: no

Mellowing length: 60 days before marketing

ANALITICAL DATA

Percentage of wine per grapes: 70%

Dry extract (gr per lt): 30,00

Total acidity (gr per lt): 5,40

PH: 3,50

Remaining sugars (gr per lt): 4

Developed alcohol: 12,60% vol.

OTHER DATA

Matching: first courses and mushrooms risottos. Grilled steaks, wildfowl (ptarmigans and pheasants), game (hare), roasts, Italian “cotechino” (musetto col cren) and half mature cheeses.

Serving temperature: serve at 18-20°.

Preservation: in cool places sheltered from light and heat.



MERLOT

COMMERCIAL DATA

Name: Merlot IGT MT

Colour: ruby red with garnet reflexes.

Scent: it reminds of the cherrie joint with berries, with some hints of cinnamon.

Taste: full body, soft, ending in a fruity taste.

AGRONOMIC DATA

Grapes: pure Merlot

Production Area: Rai of San Polo di Piave

Altitude: 30 mt on sea level

Soil: clayey, sandy sometime gravely

Orientation of the vines: south-north

Breeding system: double Sylvoz overturned

Stumps for hectare: 4000

Yield quintal/hectare: 120 quintals per hectare

Harvesting: mid September

OENOLOGICAL DATA

Vinification in red: maceration for 15-20 days, the temperatures can vary from 24 to 26 degrees to allow the colour of the skins to come to the surface.

Malolactic fermentation: yes, immediately after the drawing off

Refining: no

Mellowing length: 60 days before marketing

ANALITICAL DATA

Percentage of wine per grapes: 70%

Dry extract (gr per lt): 28,20

Total acidity (gr per lt): 5,60

PH: 3,40

Remaining sugars (gr per lt): 6

Developed alcohol: 12,30% vol.

OTHER DATA

Matching: good match with white meat roasts and with grilled meats. Furthermore, is it worth trying it with half mature cheeses.

Serving temperature: serve at 18-20°.

Preservation: in cool places sheltered from light and heat.



ROSÈ SPARKLING

COMMERCIAL DATA

Name: Rosè sparkling IGT MT

Colour: a very intense pink, elegant and persistent perlage.

Scent: particular and delicate, with hints of rose, strawberry, orange, cherry and raspberry.

Taste: a good balance acidity/sugar, dry, it reminds of the strawberry with hints of green apple and berries.

AGRONOMIC DATA

Grapes: Raboso Piave and Prosecco

Production area: Rai of San Polo di Piave

Altitude: 30 mt on sea level

Soil: clayey, sandy sometime gravely

Orientation of the vines: south-north

Breeding system: double Sylvoz overturned

Stumps for hectare: 4000

Yield quintal/hectare: 130 quintals per hectare

Harvesting: mid October

OENOLOGICAL DATA

Pressing: very soft

Sparkling method: long charmat

Malolactic fermentation: no

Refining: no

Mellowing length: 30 days before marketing

ANALITICAL DATA

Percentage of wine per grapes: 70%

Dry extract (gr per lt): 20,00

Total acidity (gr per lt) : 7,20

PH: 2,90

Remaining sugars(gr per lt): 20

Developed alcohol: 11,50% vol.

OTHER DATA

Matching: perfect as aperitif with salami, fried food and cheeses; with row fish such as oysters, prawns and truffles. Breathtaking with dark chocolate.

Serving temperature: serve at 6-8°.

Preservation: in cool places sheltered from light and heat.



VERDUZZO

COMMERCIAL DATA

Name: Verduzzo IGT MT

Colour: straw-coloured, intense, tending to the autumn colours.

Scent: incredibly intense, refined, with hints of exotic fruits and shades of honey and acacia.

Taste: soft body, intense and persistent, with a long and pleasant ending; it appears a slight sparkling very agreeable.

AGRONOMIC DATA

Grapes: Verduzzo

Production area: Rai of San Polo di Piave

Altitude: 30 mt on sea level

Soil: clayey, sandy sometime gravely

Orientation of the vines: south-north

Breeding system: double Sylvoz overturned

Stumps for hectare: 2800

Yield quintal/hectare: 130 quintals per hectare

Harvesting: end of September

OENOLOGICAL DATA

Pressing: soft with a slight maceration of the grapes

Malolactic fermentation: no

Refining: no

Mellowing length: 60 days before marketing

ANALITICAL DATA

Percentage of wine per grapes: 70%

Dry extract (gr per lt): 22,00

Total acidity (gr per lt) : 6,20

PH: 3,35

Remaining sugars(gr per lt): 27

Developed alcohol: 12,10% vol.

OTHER DATA

Matching: perfect with spicy or herbal cheeses together with honey; with jams and vegetable compote; it matches deliciously with pastry but most of all it is perfect whenever toasting.

Serving temperature: serve at 12°.

Preservation: in cool places sheltered from light and heat.



SAUVIGNON

COMMERCIAL DATA

Name: Sauvignon IGT MT

Colour: straw yellow with green reflexes.

Scent: various, complex, delicate, with clear notes of grapefruit, rose, pineapple, yellow pepper and hints of tomato leaf, box and Mediterranean bush.

Taste: intense, voluminous, good the fat structure balanced with the acid tension, giving complex and intense sensations and an aftertaste long persisting.

AGRONOMIC DATA

Grapes: Sauvignon

Production area: Rai of San Polo di Piave

Altitude: 30 mt on sea level

Soil: clayey, sandy sometime gravelly

Orientation of the vines: south-north

Breeding system: Belussi

Stumps for hectare: 1250

Yield quintal/hectare: 140 quintals per hectare

Harvesting: first ten days of September

OENOLOGICAL DATA

Pressing: soft with a slight maceration of the grapes

Malolactic fermentation: no

Refining: no

Mellowing length: 60 days before marketing

ANALITICAL DATA

Percentage of wine per grapes: 70%

Dry extract (gr per lt): 23,00

Total acidity (gr per lt) : 6,50

PH: 3,15

Remaining sugars(gr per lt): 6,00

Developed alcohol: 12,20% vol.

OTHER DATA

Matching: excellent as aperitif, it is very good with asparagus, vegetable and pulses soups and with pickled fish.

Serving temperature: serve at 12°.

Preservation: in cool places sheltered from light and heat.



PINOT GRIGIO

COMMERCIAL DATA

Name: Pinot Grigio IGT MT

Colour: straw yellow, with ancient gold reflexes.

Scent: intense, wide, complex, with floral notes of eglantine and orange blossom, with a sensation like 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.

AGRONOMIC DATA

Grapes: Pinot Grigio

Production area: Rai of San Polo di Piave

Altitude: 30 mt on sea level

Soil: clayey, sandy sometime gravely

Orientation of the vines: south-north

Breeding system: GCD cordon spur

Stumps for hectare: 5100

Yield quinta/hectare: 110 quintals per hectare

Harvesting: beginning of September

OENOLOGICAL DATA

Pressing: soft

Malolactic fermentation: no

Refining: no

Mellowing length: 60 days before marketing

ANALITICAL DATA

Percentage of wine per grapes: 70%

Dry extract (gr per lt): 21,00

Total acidity (gr per lt) : 6,20

PH: 3,25

Remaining sugars(gr per lt): 5,00

Developed alcohol: 12,30% vol.

OTHER DATA

Matching: particularly indicated for fish, shellfish horsd'oeuvre, risottos and vegetable flans.

Serving temperature: serve at 12°.

Preservation: in cool places sheltered from light and heat.



PINOT BIANCO

COMMERCIAL DATA

Name: Pinot Bianco IGT MT

Colour: straw yellow that changes into the autumn colours.

Scent: refined, complex, wide, intense and elegant, with clear hints of Mediterranean bush flowers, tropical and exotic 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.

AGRONOMIC DATA

Grapes: Pinot Bianco

Production area: Rai of San Polo di Piave

Altitude: 30 mt on sea level

Soil: clayey, sandy sometime gravelly

Orientation of the vines: south-north

Breeding system: double Sylvoz overturned

Stumps for hectare: 2800

Yield quintal/hectare: 120-130 quintals per hectare

Harvesting: beginning of September

OENOLOGICAL DATA

Pressing: soft with a slight maceration of the grapes

Malolactic fermentation: no

Refining: no

Mellowing length: 60 days before marketing

ANALITICAL DATA

Percentage of wine per grapes: 70%

Dry extract (gr per lt): 20,00

Total acidity (gr per lt) : 6,10

PH: 3,25

Remaining sugars(gr per lt): 4,00

Developed alcohol: 12,20% vol.

OTHER DATA

Matching: especially with fish, excellent with vegetable risottos, white meat and cheeses.

Serving temperature: serve at 10°.

Preservation: in cool places sheltered from light and heat.



CHARDONNAY

COMMERCIAL DATA

Name: Chardonnay IGT MT

Colour: straw yellow that changes into the autumn colours.

Scent: refined, complex, wide, intense and elegant, with clear hints of Mediterranean bush flowers, tropical and exotic 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.

AGRONOMIC DATA

Grapes: Chardonnay

Production area: Rai of San Polo di Piave

Altitude: 30 mt on sea level

Soil: clayey, sandy sometime gravelly

Orientation of the vines: south-north

Breeding system: double Sylvoz overturned

Stumps for hectare: 2800

Yield quintal/hectare: 130 quintals per hectare

Harvesting: beginning of September

OENOLOGICAL DATA

Pressing: soft with a slight maceration of the grapes

Malolactic fermentation: no

Refining: no

Mellowing length: 60 days before marketing

ANALITICAL DATA

Percentage of wine per grapes: 70%

Dry extract (gr per lt): 21,00

Total acidity (gr per lt) : 5,90

PH: 3,25

Remaining sugars(gr per lt): 4,00

Developed alcohol: 12,60% vol.

OTHER DATA

Matching: especially with fish, excellent with vegetable risottos, white meat and cheeses.

Serving temperature: serve at 10°.

Preservation: in cool places sheltered from light and heat.



PROSECCO FRIZZANTE

COMMERCIAL DATA

Name: Sparkling Prosecco Igt Mt
Colour: bright, straw yellow with greenish reflexes.
Scent: acacia flowers, with good intensity with particular notes of apple, lemon and grapefruit.
Taste: fresh taste of good structure, it is pleasant and harmonious.

AGRONOMIC DATA

Grapes: Prosecco
Production area: Rai of San Polo di Piave
Altitude: 30 mt on sea level
Soil: clayey, sandy sometime gravely
Orientation of the vines: south-north
Breeding system: double Sylvoz overturned
Stumps for hectare: 2800
Yield quintal/hectare: 140 quintals per hectare
Harvesting: mid September

OENOLOGICAL DATA

Pressing: very soft
Sparkling method: long charmat
Malolactic fermentation: no
Refining: no
Mellowing length: 30 days before marketing

ANALITICAL DATA

Percentage of wine per grapes: 70%
Dry extract (gr per lt): 17,00
Total acidity (gr per lt): 6,00
PH: 3,20
Remaining sugars(gr per lt): 11
Developed alcohol: 11,50% vol.

OTHER DATA

Matching: excellent as aperitif, delicious with vegetable horsd'oeuvre (a must with the "radicchio") and with vegetable risottos. It is perfect also for fish.
Serving temperature: serve at 6-8°.
Preservation: in cool places sheltered from light and heat.



PROSECCO EXTRA DRY

COMMERCIAL DATA

Denominazione: Prosecco VSAQ extra dry

Colour: bright, straw yellow with greenish reflexes, very delicate and persistent perlage.

Scent: acacia flowers, with good intensity with particular notes of apple, lemon and grapefruit.

Taste: good structure, soft with taste of fruit appearing, balanced and savoury, it is agreeable and harmonious for the palate.

AGRONOMIC DATA

Grapes: Prosecco

Production area: Rai of San Polo di Piave

Altitude: 30 mt on sea level

Soil: clayey, sandy sometime gravely

Orientation of the vines: south-north

Breeding system: double Sylvoz overturned

Stumps for hectare: 2800

Yield quintal/hectare: 120 quintals per hectare

Harvesting: mid September

OENOLOGICAL DATA

Pressing: very soft

Sparkling method: long charmat

Malolactic fermentation: no

Refining: no

Mellowing length: 30 days before marketing

ANALITICAL DATA

Percentage of wine per grapes: 70%

Dry extract (gr per lt): 19,00

Total acidity (gr per lt): 6,30

PH: 3,20

Remaining sugars(gr per lt): 17

Developed alcohol: 11,00% vol.

OTHER DATA

Matching: perfect as aperitif served with battered vegetables, fried food, cheeses, also with cold pastas. Excellent the match with row fish such as oysters, prawns and truffles.

Serving temperature: serve at 6-8°.

Preservation: in cool places sheltered from light and heat.



PROSECCO CUVÉE BRUT

COMMERCIAL DATA

Name: Prosecco VSAQ cuvée brut

Colour: bright, straw yellow, delicate and persistent perlage.

Scent: elegant and complex, with hints of banana, pineapple, wild flowers and bread.

Taste: dry body, it reminds fruits with apple and pear notes; the harmony is completed by a right savoury.

AGRONOMIC DATA

Grapes: Prosecco and Pinot Bianco

Production area: Rai of San Polo di Piave

Altitude: 30 mt on sea level

Soil: clayey, sandy sometime gravelly

Orientation of the vines: south-north

Breeding system: double Sylvoz overturned

Stumps for hectare: 2800

Yield quinta/hectare: 120 quintals per hectare

Harvesting: mid September

OENOLOGICAL DATA

Pressing: very soft

Sparkling method: long charmat

Malolactic fermentation: no

Refining: no

Mellowing length: 30 days before marketing

ANALITICAL DATA

Percentage of wine per grapes: 70%

Dry extract (gr per lt): 20,00

Total acidity (gr per lt): 6,20

PH: 3,20

Remaining sugars(gr per lt): 12

Developed alcohol: 11,50% vol.

OTHER DATA

Matching: perfect as aperitif served with battered vegetables, fried food, cheeses; excellent the match with row fish such as oysters, prawns and truffles.

Serving temperature: serve at 6-8°.

Preservation: in cool places sheltered from light and heat.



PROSECCO MILLESIMATO

COMMERCIAL DATA

Name: Prosecco Millesimato VSAQ

Colour: brilliant, straw yellow, very delicate and persistent perlage.

Scent: elegant and complex with hints of pineapple, apricot, pear, apple and wild flowers such as wistaria and acacia that reminds of spring season.

Taste: good body, dry, with an emergent fruity note, the harmony given by the sugars is completed with the right savour.

AGRONOMIC DATA

Grapes: Prosecco

Production area: Rai of San Polo di Piave

Altitude: 30 mt on sea level

Soil: clayey, sandy sometime gravely

Orientation of the vines: south-north

Breeding system: double Sylvoz overturned

Stumps for hectare: 2800

Yield quintal/hectare: 150 quintals per hectare

Harvesting: mid September

OENOLOGICAL DATA

Pressing: very soft

Sparkling method: long charmat

Malolactic fermentation: no

Refining: no

Mellowing length: 30 days before marketing

ANALITICAL DATA

Percentage of wine per grapes: 70%

Dry extract (gr per lt): 19,50

Total acidity (gr per lt): 5,80

PH: 3,10

Remaining sugars(gr per lt): 12

Developed alcohol: 11,50% vol.

OTHER DATA

Matchings: this is the ideal wine for occasions to celebrate; you encounter it as appetizer, and then you meet it again when the dessert is being served.

Serving temperature: serve at 6-8°.

Preservation: in cool places sheltered from light and heat.



MAGNUM





I CRU

MARINÒ

COMMERCIAL DATA

Name: Rosso IGT MT

Colour: intense ruby red.

Scent: very intense and persistent; its scent starts reminding cherries, morel, dewberry, sour black cherry and plum with hints of the intense cinnamon aroma, vanilla, tobacco, violet and pepper.

Taste: luxurious, with a considerable structure and heavy tannins. Its flavour, together with a good alcohol content gives it a long and delicious aftertaste.

AGRONOMIC DATA

Grapes: Raboso Piave 20%, Merlot 50 %, Cabernet Sauvign 30%

Production area: Rai di San Polo di Piave

Altitude: 30 mt on sea level

Soil: clayey sandy sometime gravelly

Orientation of the vines: south - north

Breeding system: double Sylvoz overturned and Bellussi

Stumps for hectare: 3000

Yield quintal/ hectare: 70-80 quintals per hectare

EHarvesting: end of October

OENOLOGICAL DATA

Vinification in red: with maceration of 20-25 days in wooden 35 hl tubs. The temperatures can vary from 24 to 26 degrees to encourage the colour of the skins to come to the surface.

Production: 10% of the grapes is dried in conditioned storage for 40 days.

Malolactic fermentation: yes, immediately after the drawing off using selected bacteria.

Refining: 14 months in wooden 12 hl barrels (12 months in barriques for the Raboso passito)

Mellowing length: 6 months before marketing.

ANALITICAL DATA

Percentage of wine per grapes %: 65%

Dry extract (gr/lt): 33

Total acidity (gr/lt): 5,60

Ph: 3,55

Remaining sugars (gr/lt): 7

Developed alcohol: 14,00% vol

OTHER DATA

Matchings: very tasty first courses, mushrooms risottos. Grilled red meats, wild fowl (ptarmigan and pheasant) and ground game (hare), roasted meat, cotechino (a kind of spiced Italian sausage that in Veneto is called MUsETTO) and semi aged cheeses.



SANGUE DEL DIAVOLO

Raboso Piave Doc

COMMERCIAL DATA

Name: Raboso Piave Doc

Colour: intense ruby red.

Scent: it reminds of cherries scent, morel, dewberry, sour black cherry and plum with hints of the intense cinnamon aroma, vanilla, tobacco, violet and pepper.

Taste: luxurious, with a considerable structure and heavy tannins. Its flavour, together with an agreeable acidity and a good alcohol content, gives a long and delicious aftertaste.

AGRONOMIC DATA

Grapes: pure Raboso piave

Production area: Rai di San Polo di Piave

Altitude: 30 mt on sea level

Soil: clayey sandy sometime gravelly

Orientation of the vines: south - north

Breeding system: double Sylvoz overturned and Bellussi

Stumps for hectare: 3000

Yield quintal/ hectare: 70-80 quintals per hectare

Harvesting: end of October

ENOLOGICAL DATA

Vinification in red: with maceration of 20-25 days in wooden 35 hl tubs.

The temperatures can vary from 24 to 26 degrees to encourage the colour of the skins to come to the surface.

Production: 10% of the grapes is dried in conditioned storage for 40 days.

Malolactic fermentation: yes, immediately after the drawing off using selected bacteria.

Refining: 24 months in wooden barrels

Mellowing length: 6 months before marketing.

ANALITICAL DATA

Percentage of wine per grapes %: 60%

Dry extract (gr/lt): 32

Total acidity (gr/lt): 6,70

Ph: 3,30

Remaining sugars (gr/lt): 6

Developed alcohol: 13,5% vol

OTHER DATA

Matchings: The Raboso matches game, especially if flavoured with herbs; it pairs well also with cheeses such as grana padano and stravecchio. It is at his best with fat dishes where its acidity cleans the palate.



NOTTI DI LUNA PIENA

Raboso Piave Doc RISERVA

COMMERCIAL DATA

Name: Raboso Piave Doc

Colour: intense ruby red.

Scent: it reminds of cherries scent, morel, dewberry, sour black cherry and plum with hints of the intense cinnamon aroma, vanilla, tobacco, violet and pepper.

Taste: luxurious, with a considerable structure and heavy tannins. Its flavour, together with an agreeable acidity and a good alcohol content, gives a long and delicious aftertaste.

AGRONOMIC DATA

Grapes: pure Raboso piave

Production area: Rai di San Polo di Piave

Altitude: 30 mt on sea level

Soil: clayey sandy sometime gravelly

Orientation of the vines: south - north

Breeding system: double Sylvoz overturned and Bellussi

Stumps for hectare: 3000

Yield quintal/ hectare: 50 quintals per hectare

Harvesting: end of October

OENOLOGICAL DATA

Vinification in red: with maceration of 20-25 days in wooden 35 hl tubs.

The temperatures can vary from 24 to 26 degrees to encourage the colour of the skins to come to the surface.

Production: 70 % of the grapes is over mellowed on the vine, 30% is dried in conditioned storage for 40 days.

Malolactic fermentation: yes, immediately after the drawing off using selected bacteria.

Refining: 36 months in wooden 12 hl barrels for grapes over mellowed, 24 months in barriques for grapes dried in conditioned storage.

Mellowing length: 9 month in bottles before marketing .

ANALITICAL DATA

Percentage of wine per grapes %: 45%

Dry extract (gr/lt): 38

Total acidity (gr/lt): 6,90

Ph: 3,20

Remaining sugars (gr/lt): 7

Developed alcohol: 14,50% vol

OTHER DATA

Matchings: The Raboso matches game, especially if flavoured with herbs; it pairs well also with cheeses such as grana padano and stravecchio. It is at his best with fat dishes where its acidity cleans the palate.



NINA

Manzoni cross bred 6.0.13

COMMERCIAL DATA

Name: Manzoni cross bred 6.0.13

Colour: bright straw yellow.

Scent: elegant and complex with hints of pineapple, apricot and exotic fruit, peach blossom with a shade of wisteria and aromatic notes.

Taste: luxurious, with a remarkable structure due to the over mellowing on the vine; its flavour is full thanks to the high alcohol content; good acid balance, with a sweet, long aftertaste, with hints of exotic fruit.

AGRONOMIC DATA

Grapes: Manzoni cross bred 6.0.13

Production area: Rai di San Polo di Piave

Altitude: 30 mt on sea level

Soil: clayey sandy sometime gravely

Orientation of the vines: south - north

Breeding system: double Sylvoz overturned and Bellussi

Stumps for hectare: 3000

Yield quintal/ hectare: 50 quintals per hectare

Harvesting: beginning of October

OENOLOGICAL DATA

Pressing: very soft

Malolactic fermentation: no

Refining: 9 months on "lies"

Mellowing length: 90 days before marketing.

ANALITICAL DATA

Percentage of wine per grapes %: 60%

Dry extract (gr/l): 29,50

Total acidity (gr/l): 5,80

Ph: 3,40

Remaining sugars (gr/l): 4

Developed alcohol: 13,50% vol

OTHER DATA

Matchings: it is particularly indicated with fish first courses, excellent with asparagus risottos, white meat and cheeses.



**CA' DI RAJO**
1931

RABOSO PIAVE DOC LIMIT EDITION

May 25th 2008
First National Contest
“Etichetta d’Autore”
1st placed, painter Elio Poloni
Ponte della Priula - TV



We asked to the 50 artists that attended this edition to create for the wine Raboso an image able to express through painting the tradition of our territory.

WINE FOR LIFE is an initiative of Sant’Egidio Community which permanently links, for the first time, good quality wine to the salvation of a great continent such Africa, where more than 25 million people already have contracted the AIDS virus and 14 million children are orphans due to AIDS.

WINE FOR LIFE allows to realize DREAM, the program started in 2002 thanks to Sant’Egidio community to truly cure – using three-therapy and an overall and innovative approach - people who have AIDS in Mozambico, Malawi, Tanzania, Guinea Conakry, Kenia, Guinea Bissau, Nigeria, Angola, Congo Republic, Camerun and soon in other African countries.

With DREAM and WINE FOR LIFE Sant’Egidio community realizes today in all the sub saharian zone the most effective treatment against AIDS : more than 98% of the children in fact is born from ill or HIV- positive mothers without having the virus; thanks to the three-therapy, 9 adults out of 10 recover and can live a normal life.

The results have been so stunning that the World Health Organisation made a case study of it awarding the Community of Sant’Egidio the Balzan price for Peace in 2004.

At the summit of the African Union Heads of State hold in Nigeria in May 2006, DREAM has been one of the two success stories in AIDS treatment in Africa, the other being the program promoted by Bill and Melinda Gates foundation in Botswana.

WINE FOR LIFE is a sticker on the bottles that wine producers have bought: 100 stickers allow a baby to be born healthy from an ill or HIV-positive mother, 1000 stickers permit to an ill adult to live for a year and give support to his family, breaking in this way the tragic spiral that creates new orphans even amongst children born healthy.

People who buy - in a wine shop or in a restaurant - a quality bottle holding the WINE FOR LIFE sticker know that 0,50 eurocent has already been given to fight AIDS in Africa

DREAMS COME TRUE IN THIS WAY, TOO!




CA' DI RAJO
1931

RABOSO PIAVE DOC

LIMIT EDITION

May 31th 2009
Second National contest
“Etichetta d’Autore”
1st placed, painter Maria Chenet
Montebelluna - TV

Aiming to aid people struck by the earthquake in Abruzzo, this year we want to promote a fund-raising to buy equipments for the reconstruction, linking in this way the art of painting with the art of making wine.

The oeuvre chosen sums up all the meanings that we - our territory and this initiative - first want to witness through the Raboso wine.

In the label we find in fact the bright, strong colours of our work: purple, for the intensity and vigour of wine; the territory is powerful, also in taste, and the brilliant green wants to express our hope that all the people less fortunate than us can find again a home, and a future.




CA' DI RAJO
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BOX "I CRU"
6 BOTTLES





Soc. Agr. Ca' di Rajo di Cecchetto Bortolo & S. s.s.
Via del Carmine 2/2 - 31020 San Polo di Piave (Tv) ITALIA - Tel/Fax 0422 855885
www.cadirajo.it - info@cadirajo.it

www.cadirajo.it