



CA' DI RAJO

RAGGIO D'INGEGNO

Tai Piave Doc "Iconema"



Appellation	Iconema Tai Doc Piave
Color	Bright golden yellow.
Bouquet	Ripe yellow peach and dry apricot, with subtle spicy hints of saffron and minerals evoking flint.
Taste	Warm and dry, with good acidity and a savoury finish. Good structure with excellent aromatic persistence. A rich and savoury finish evokes the aromatic notes in the nose.

AGRONOMICAL DATA

Grapes	Tai
Production area	Rai di San Polo di Piave (TV)
Altitude	30 metres a.s.l.
Type of soil	Clayey, sandy with some gravel.
Vines orientation	South-north
Training system	Bellussi
Stumps per hectare	1800
Yield quintal/hectare	60 q.li/ha
Harvest	Beginning of September, left to dry in a fruit cellar for 20 days

OENOLOGICAL DATA

Pressing	Soft
Malolactic fermentation	No
Aging	In bottles for 4 months
Mellowing length	In steel in contact with the yeast for about 8 months

ANALYTICAL DATA

Percentage of grape's yield in wine	40
Dry extract (g/l)	25
Total acidity (g/l)	6,1
pH	3,5
Residual sugars (g/l)	3
Alcohol	13% vol.

OTHER DATA

Food pairings	Excellent as an aperitif and paired with fish.
Serving temperature	12° C
Storage	In cool places, protected from light and sources of heat.

Soc. Agr. Ca' di Rajo di Cecchetto Bortolo & S. s.s.

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