



UNNO Malanotte del Piave DOCG

The Unno name for our Malanotte refers to the legend of Attila's stay in the Borgo Malanotte area, but also to the almost barbaric and tame acidity of Raboso Piave. It is a slightly garnet red where ruby notes still shine through; the consistency is revealed by consistent glyceric tears. The nose focuses on ripe wild fruit, blackberry and morello cherry. The harmony is surprising and returns to the palate, whose entry reveals good warmth and great softness. The fruity acidity makes the still present tannin very enjoyable. A full-bodied wine, whose leitmotif is fruit.

TECHNICAL SHEET

Production Area:	Marca Trevigiana
Soil:	Stony along the banks of the Piave, clayey and heavy towards the piedmont
Grape Variety:	Raboso Piave 100%
Adopted Technology:	Red wine vinification with innovative maceration processes on the skins. 30% of the grapes undergo natural drying on racks. Minimum 24 months in stainless steel, 36 months in large oak and Slavonian oak casks and 12 months in the bottle

ANALYTICAL FEATURES

Residual Sugar Content:	6 g/l
Total Acidity:	7,25 g/l
Dry Extract:	40,4 g/l
Alcohol:	15% Vol.

