

AZ. AGRICOLA

Le Carline

Daniele Picinin Oenologist and Estate Owner is the third Generation of wine makers of his family located in Pramaggiore East of Venice, he transformed the Estate years ago keeping the family and Venetian tradition, Daniele's Philosophy is "Naturally Organic".

Daniele Picinin, enologo e proprietario dell'azienda agricola, rappresenta la terza generazione di produttori vinicoli della sua famiglia, situata a Pramaggiore (a est di Venezia). Egli ha trasferito l'azienda anni or sono ma mantenendo la tradizione veneziana retaggio della sua famiglia. la filosofia di Daniele è "Naturalmente Organico".





AZ. AGRICOLA

le Carline[®]

PROSECCO SPUMANTE EXTRA DRY

Grapes

Prosecco

Area

Valdobbiadene

Fermentation

- The grapes are cleaned and cooled
- Dynamic skin maceration exploiting the fermentation gases and traditional punching down
- Controlled fermentation temperature

Maturing

- Few months' exposure to its fine activated lees
- Controlled clarification temperature and conservation in steel vats

Sensorial Feature

Prosecco Extra Dry should be drunk young to fully appreciate its fresh lively taste and unmistakable bouquet and flavour. Pale yellow colour, it has an intense lingering bouquet of acacia flavours and lilac. Delicately smooth flavour, balanced by a pleasant sharp note.

Gastronomic Matches

The right choice for toasts and aperitifs, to be served with light Mediterranean dishes.

Serving Temperature

Served chilled at 8°C.

Bottle Size

Bottle: 750 ml; Case: 12 bottles

Analysis

Alcohol content: 11,5% vol; Total acidity: 5,2 g/l; Volatile acidity: 0,18g/l

Some prizes won from this Wine

- Silver Medal at International Biofach Competition (D)





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REFOSCO DAL PEDUNCOLO ROSSO DOC LISON PRAMAGGIORE

Grapes

Refosco dal Peduncolo Rosso

Area

Lison Pramaggiore

Fermentation

- The grapes are cleaned and cooled
- Dynamic skin maceration exploiting the fermentation gases and traditional punching down
- Controlled fermentation temperature

Maturing

- Malolactic fermentation
- Few months' exposure to its fine activated lees
- Controlled clarification temperature and conservation in steel vats

Sensorial Feature

A wine with special sensorial features.

A ruby red-purplish colour.

A winy, intense typical bouquet that recalls raspberries and wild blackberries, with a full just tannic flavour

It refines with age, becomes well-orchestrated and develops a full and pleasant bouquet.

Gastronomic Matches

It is ideal with red meat and stewed game.

Serving Temperature

It should be uncorked 2-3 hours before serving and served at 18°C.

Bottle Size

Bottle: 750ml; Case: 12 bottles

Analysis

Alcohol content: 12% vol; Total acidity: 5,1 g/l; Volatile acidity: 0,20 g/l

Some prizes won from this Wine

- Gold Medal at "Mostra Nazionale dei Vini di Pramaggiore"
- Best wines at 13[^] "RASSEGNA ENO-BIO" in Verona
- Guide "I VINI DI VERONELLI 2008" score 85
- Guide "GAMBERO ROSSO" 2 glasses
- Guide "LUCA MARONI" score 82





le Carline
Vini naturalmente biologici

BIANCO VENICE

Tenuta del Giaj

GRAPES:

Lison, Chardonnay

AREA:

Lison Pramaggiore

FERMENTATION:

- The grapes are cleaned and cooled;
- Dynamic skin maceration exploiting the fermentation gases and traditional punching down;
- Controlled fermentation temperature.

MATURING:

- Few months' exposure to its fine activated lees;
- Controlled clarification temperature and conservation in steel vats.

SENSORIAL FEATURE:

Pale yellow colour with warm golden hues.
Intense bouquet, with marked fruity and floral notes.
Typical smooth flavour, lingering with elegant tones of almonds.

GASTRONOMIC MATCHES

It is ideal with pasta and broth, or with dishes of noble fish and seafood or white meat.

SERVING TEMPERATURE

Uncork at the last moment and serve at 10° C.

ANALYSIS

Alcohol content: 13% vol
Total acidity: 5,3 g/l
Volatile acidity: 0,18 g/l

BOTTLE SIZE

Bottle: 750ml
Case: 12 bottles





le Carline®
Vini naturalmente biologici

ROSSO VENICE

Tenuta del Giaj

GRAPES

Merlot, Cabernet

AREA

Lison Pramaggiore

FERMENTATION

- The grapes are cleaned and cooled;
- Dynamic skin maceration exploiting the fermentation gases and traditional punching down;
- Controlled fermentation temperature.

MATURING

- Malolactic fermentation;
- Few months' exposure to its fine activated lees;
- Controlled clarification temperature and conservation in steel vats.

SENSORIAL FEATURE

Wine with excellent structure, full-bodied, robust, rich ruby red colour tending to garnet with age. Intense winy bouquet, slightly grassy, notes of raspberries when it is young. Aged for 2-3 years it becomes dry. Justly tannic, well orchestrated and smooth.

GASTRONOMIC MATCHES

It should be served with roast, fried and stewed dishes, white or red meats or conserved meats. It is excellent with fried fish if drunk very young.

SERVING TEMPERATURE

Best uncorked 2-3 hours before serving and served at 18° C.

ANALYSIS

Alcohol content: 13% vol.

Total acidity: 5,1 g/l

Volatile acidity: 0,2 g/l

BOTTLE SIZE

Bottle: 750ml

Case: 12 bottles

