

# JK.14 MALANOTTE RABOSO PIAVE DOCG 2015



Original price was: \$76.99.\$64.99Current price is: \$64.99.

Product Code:	8344	Closure:	Cork
Country:	Italy	Unit:	Each
Region:	Veneto	Volume:	750ml
Sub Region:	Treviso	Alcohol:	14.0%
Style:	Red	Grape:	100% Raboso Piave
Variety:	Raboso Piave		riave







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## TASTING NOTES

### John Kirwan

"Jk.14 offers a selection of wines produced by my winemaking friends from the Veneto region of Italy, where I lived for more than 10 years. Living in Treviso,

I had the privilege to meet local wine producers, who cultivate their vines with passion and respect for nature and tradition. By sharing these wines with you,

I hope you fall in love with Treviso and the Veneto region as much as I have."

### Winery notes (2015 Vintage)

"Crafted from the ancient Raboso grape that is native to our region, Malanotte is a style of wine that almost died out. My friends at Casa Roma winery kept a passion for this remarkably rich and complex red, one of the longest maturing of any Italian wines, and they have helped in its resurrection – a story that seems very fitting when they retell the legend of Malanotte being the wine Jesus shared at the Last Supper!

The production area of D.O.C.G. "Malanotte del Piave" is centered on the Piave river that goes through almost all the plain of the province of Treviso and the eastern part of the province of Venice. The name of the wine comes from the Borgo Malanotte, a medieval village in Treviso.



At least 15% but not more than 30% of the grapes undergo the process of appassimento, which is the process of drying out the grapes before being pressed. After pressing, the grapes are pressed and the juice together with the skins is left to ferment and macerate for 15 days. Ageing occurs in large oak barrels for 24 months and 12 months in the bottle.

This wine presents an intriguing bouquet of red fruits – from blackberry to keri-berry, dark plum and black currant; other aromas include wood spice, toast, tar, brown sugar and smoke. On the palate – dry, firm, plenty of tannins engage and challenge the senses and in typical Italian fashion dominate and demand food; plenty of acidity then fruit flavours that match the nose. Weighty and quite meaty, with a lengthy and fairly concentrated finish."

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