



ANNO DOMINI
VINEYARDS

WINE BOOK

EN

INNOVATION WITH A HINT OF TRADITION

47 Anno Domini: a modern winery, our mission is based on a new quality concept that has become the flagship of our business, proudly active in the field since 1919 and have been operating for three generations.

47 Anno Domini is located in the province of Treviso, an area where prestigious DOC and IGT wines are produced, the soil and the weather give to our vines their special strength.

A land that also benefits from a unique microclimate, where an unpredictable and stubborn wind called Garbin blows, taking with him the precious perfumes of the Venice lagoon and becoming our best ally in giving that very special perfumes to our wines.

Our company can count on a team of specialists and agronomists that continuously monitor the microbiological and sensory components of our products using all the newest cultivation and vinification technologies. Our highly innovative production system involves a completely mechanized harvesting, pruning and bottling procedure.

These modern techniques undoubtedly represent one of the added value of our company, combined with a great attention to the environment: since many years we have been using non-invasive treatment methods and sustainable techniques of working in the vineyard, respecting the natural balance of the soil and

climate variability; our 30 hectares of vineyards over the past years we have accomplished the long and complex process of becoming a certified organic wine producer. In the same period we also applied with the Vegan certification association and became a certified vegan winery.



AWARDS WON

2018

Dama D'Oro Enoconegliano

DAMA D'ORO

Chardonnay D.O.C. Piave "Sottovoce" 2015

DIPLOMA DI MERITO

Raboso D.O.C. Piave 2015

International Organic Wine Award

SILVER MEDAL

Prosecco D.O.C. Spumante Extra Dry Bio Vegan

2019

International Wine Challenge

BRONZE MEDAL

Le Argille Cabernet di Cabernet 2014

Prosecco D.O.C. Spumante Extra Dry Millesimato 2018

Concours Mundus Vini Biofach

GOLD MEDAL

Prosecco D.O.C. Spumante Extra Dry Millesimato 2018

Concours Mundus Vini Meininger

SILVER MEDAL

Le Argille Cabernet di Cabernet 2014

Prosecco D.O.C. Spumante Extra Dry Millesimato 2018

Sommelier Wine Awards

BRONZE MEDAL

Le Argille Cabernet di Cabernet 2014

Decanter World Wine Award

COMMENDED

Le Argille Cabernet di Cabernet 2014

Prosecco D.O.C. Spumante Extra Dry Millesimato 2018

International Wine & Spirit Competition

BRONZE MEDAL

Le Argille Cabernet di Cabernet 2015

Garbin Vino Rosso 2013

International Organic Wine Award

SILVER MEDAL

Merlot Venezia D.O.C. Bio Vegan "Sottovoce" 2017

Prosecco D.O.C. Spumante Extra Dry Bio Vegan 2018

Prosecco D.O.C. Spumante Extra Dry Millesimato 2018

AWARDS WON

Berliner Wein Trophy

GOLD MEDAL

Prosecco D.O.C. Spumante Extra Dry Bio Vegan 2018

Dama D'oro Enoconegliano

DAMA D'ORO

Asolo Prosecco Superiore D.O.C.G. 2018

Chardonnay D.O.C. Piave "Sottovoce" 2017

Cabernet Sauvignon D.O.C. Venezia 2018

Batista Cabernet-Merlot I.G.T. Veneto 2016

2020

International Wine Challenge

COMMENDED

Le Argille Cabernet di Cabernet 2015

Pinot Nero I.G.T. Veneto "Sottovoce" 2015

Sommelier Choice Awards

SILVER MEDAL

Prosecco D.O.C. Spumante Extra Dry Bio Vegan 2019

Best Wine Awards

GOLD MEDAL

Pinot Nero I.G.T. Veneto "Sottovoce" 2015

Mundus Vini Biofach

GOLD MEDAL

Merlot Venezia D.O.C. Bio Vegan "Sottovoce" 2017

2021

International Wine Challenge

BRONZE MEDAL

Sauvignon I.G.T. TreVenezie "Sottovoce" 2019

Prosecco D.O.C. Spumante Extra Dry Bio Vegan 2020

Prosecco D.O.C. Rosé Spumante Bio Vegan 2020

Le Argille Cabernet di Cabernet 2018

Luca Maroni

Raboso D.O.C. Piave 88pt

Pinot Grigio D.O.C. Delle Venezie 94pt

Prosecco D.O.C. Spumante Extra Dry Bio Vegan 92pt

Prosecco D.O.C. Rosé Spumante Bio Vegan 93pt

Pinot Nero I.G.T. Veneto "Sottovoce" 88pt

Merlot Venezia D.O.C. Bio Vegan "Sottovoce" 90pt

Sauvignon I.G.T. TreVenezie "Sottovoce" 94pt

Chardonnay D.O.C. Piave "Sottovoce" 93pt

Le Argille Cabernet di Cabernet 95pt

AWARDS WON

2022

Decanter World Wine Award

BRONZE MEDAL

Prosecco D.O.C. Rosé Spumante Bio Vegan 2020

COMMENDED

Prosecco D.O.C. Spumante Extra Dry Bio Vegan 2020

China Wine Competition

SILVER MEDAL

Prosecco D.O.C. Spumante Extra Dry Bio Vegan 2020

Prosecco D.O.C. Rosé Spumante Bio Vegan 2020

Le Argille Cabernet di Cabernet 2018

Berliner Wein Trophy

GOLD MEDAL

Prosecco D.O.C. Rosé Spumante Bio Vegan 2020

5 Star Wine Vinitaly

Le Argille Cabernet di Cabernet 90p

Prosecco D.O.C. Rosé Spumante Bio Vegan 92pt

Honk Kong International Wine & Spirit Competition

BRONZE MEDAL

Prosecco D.O.C. Spumante Extra Dry Bio Vegan 2021

Prosecco D.O.C. Rosé Spumante Bio Vegan 2021

International Wine Challenge

COMMENDED

Prosecco D.O.C. Spumante Extra Dry Bio Vegan 2021

Prosecco D.O.C. Rosé Spumante Bio Vegan 2021

BRONZE MEDAL

Le Argille Cabernet di Cabernet 2018

Raboso D.O.C. Piave 2019

Luca Maroni

Raboso D.O.C. Piave 2019 92pt

Prosecco D.O.C. Spumante Extra Dry Bio Vegan 92pt

Prosecco D.O.C. Rosé Spumante Bio Vegan 2021 93pt

Merlot Venezia D.O.C. Bio Vegan 2021 93pt

Concours Mondial de Bruxelles

SILVER MEDAL

Le Argille Cabernet di Cabernet 2018

Decanter World Wine Award

BRONZE MEDAL

Le Argille Cabernet di Cabernet 2018

AWARDS WON

2023

Decanter World Wine Award

BRONZE MEDAL

Prosecco D.O.C. Spumante Extra Brut Bio Vegan 88pt

RAboso D.O.C. Piave 2019 87pt

Berliner Wein Trophy SILVER MEDAL

GOLD MEDAL

Le Argille Cabernet di Cabernet 2018

IV CATEGORIA

Prosecco D.O.C. Spumante Extra Brut Bio Vegan 2022

5 Star Wines - Wine Without Walls

Prosecco D.O.C. Spumante Extra Brut Bio Vegan 92pt

Travel Retail Go For Gold Awards

GOLD MEDAL

Prosecco D.O.C. Spumante Extra Brut Bio Vegan

SILVER MEDAL

Le Argille Cabernet di Cabernet 2019

2024

Luca Maroni

Pinot Grigio D.O.C. Delle Venezie 2023 94pt

Merlot Venezia D.O.C. Bio Vegan 2029 93pt

Mundus Vini

Prosecco D.O.C. Spumante Extra Brut Bio Vegan 86pt

Le Argille Cabernet di Cabernet 85pt





Cabernet Sauvignon D.O.C. Venezia
Bio Vegan



balanced, with green pepper notes contrasting a coffee and chocolate after-taste, in an exhilarating collision of different aromas making up a tasting experience further enhanced by ageing

Name and Denomination

Cabernet Sauvignon D.O.C. Venezia Bio Vegan

Grape variety

100% Cabernet Sauvignon

Origin

Cabernet Sauvignon, cultivated in the Provinces of Treviso and Venice. Cabernet Sauvignon vine varietal originates from the Bordeaux area, and is one of the world's most widespread; in North-East Italy it yields highly appealing refined wines.

Winemaking

harvesting can only start once perfect sugar/polyphenol ripeness balance is achieved. The grapes reach the cellar, are crushed, and left to ferment in stainless steel tanks. Fermentation temperature is controlled, and must not exceed 24-26°C. Automatic daily re-assembly and pauses are performed as per Oenologist's directions for each vintage. "Delestage" is carried out between the fourth and sixth day of the fermentation stage.

Once alcoholic fermentation and extraction are completed, it is time for racking and skin crushing, and for creating the conditions promoting malolactic fermentation. When also this fermentation stage is over, decanting is carried out to choose the best moment for bottling Cabernet Sauvignon DOC Venezia Bio-Vegan. Following bottling, it builds up character by ageing at least 2 months in the bottle before being introduced to our customers.

Storage and ageing

must be stored in a cool and preferably dark place.

Colour

beautiful intense deep red, with appealing purple reflections.

Bouquet

sharp, intense, re ned with distinctive fresh vegetable notes recalling green pepper, followed by red fruit notes, especially blueberry, blackberry, and plum.

Flavour

powerful, warm, intense, with a refined blend of structure, acidity and slight astringency. The outcome is full, rich, excellently lingering.

Alcohol content 13.5% vol.

Optimal serving temperature 16-18°C

Gastronomic matches

excellent accompaniment to meat dishes, specifically braised and roast options; perfect with game.

Packaging

in 75 cl bordolese reale bottles in boxes of 6.





Raboso I.G.T. Veneto
Bio Vegan



Name and Denomination

Raboso I.G.T. Veneto Bio Vegan

Grape variety

100% Raboso

Origin

vineyards in the Treviso countryside, surrounded by the Sile and Piave Rivers.

Winemaking

healthy, selected grapes; 15-day maceration in steel vats. After the alcoholic fermentation, the wine is decanted into 1000 litre oak barrels or steel vats where it completes the malolactic fermentation (after an initial decanting stage). The wine is then filtered and decanted before being bottled.

Storage and ageing

in the cellar, at controlled humidity and a temperature of 10-12°C. Maximum ageing between 1 and 3 years.

Colour

intense ruby red with purplish and shiny highlights.

Bouquet

winy and intense, characteristic, delicate and evolved, with a slight nuance of fruits of the forest.

Flavour

balanced, dry, sapid, fullbodied and harmonic, with nuances of raspberry, correctly tannic, good acidity and alcohol, good longlasting avour, to be drunk young.

Alcohol content 11.5% vol.

Optimal serving temperature 16-18°C

Gastronomic matches

great all round wine, excellent with meat dishes, roasted and grilled meats, boiled game, poultry, stewed goose, pork, excellent with stewed eel, and fairly fresh, soft cheeses.

Packaging

in 75 cl bordolese reale bottles in boxes of 6.

The Winemaker's notes...

during the winemaking, my aim was to preserve the organoleptic integrity of these extraordinary bunches of Raboso, which had reached exceptional ripeness. I used a technique that isn't often used with the objective of getting as much fresh, all enveloping aroma out as possible. Raboso is the vine indigenous to the Marca Trevigiana. It is in fact an austere, robust, tannic and acidic wine. This year we were able to harvest the grapes in the fullness of their ripeness.

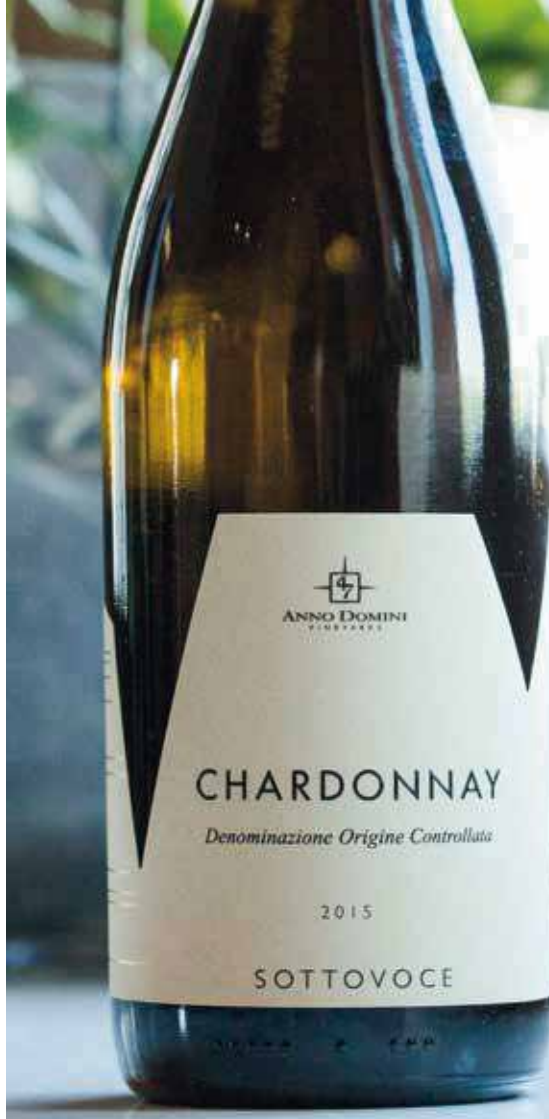




ANNO DOMINI
VINEYARDS



Chardonnay D.O.C. Venezia
Linea Sottovoce



*highly balanced taste,
yet so complex in all
regards: the linearity in
the mouth is accompanied
by notes of ripe fruit
that fade into pleasant
nuances of toasted
hazelnut, vanilla and
honey.*

Name and Denomination

Chardonnay D.O.C. Venezia Bio Vegan "Linea sottovoce"

Grape variety

Chardonnay is one of the most widespread white grape varieties in the wine world. It is a vine which is very adaptable to the territory where it is raised and from which it draws what is necessary to differentiate from area to area.

Origin

the Chardonnay vine is a white grape variety from the winegrowing area of Burgundy in France.

Winemaking

when the grapes are perfectly matured, the harvest begins. The grapes arrive in the cellar to be destemmed and crushed and placed in the bladder press where there is a pause, with the skins, for about 4-8 hours before the pressing cycle is started. The must obtained is cooled and decanted. The alcoholic fermentation starts on the clear must and at the end of this the temperature is lowered to about 8-10° C. In January 2/3 of the Chardonnay DOC Venezia are placed in small carats of second and third passage wood where it begins a slow maturation in wood, for a period ranging between 6 and 12 months. When our oenologists consider a perfect balance between smell and taste has been reached, they decide on the assembly with the third part of the Chardonnay DOC Venezia that was maturing in steel. The wine is then left to rest for at least 3-4 months before being bottled for a further refinement of 3 months before being offered to our customers.

Storage and ageing

Chardonnay DOC Venezia Sottovoce must be stored in a cool place and preferably in the dark to ensure maximum integrity and longevity.

Colour

bright and lively with pleasant golden-yellow hues that are typically indicative of a white wine aged in wood.

Bouquet

the olfactory impact is elegant and complex, initially the ripe fruit notes prevail and then fade into pleasing nuances that recall toasted hazelnut, vanilla and light honey sensations.

Flavour

excellent initial acidity, then it is long, deep, sapid and persistent, with a notable linearity in the mouth.

Alcohol content 13% vol.

Optimal serving temperature 10-14°C

Gastronomic matches

it goes well with stewed fish and fresh sheep's milk cheeses or moderately seasoned cow's milk cheeses.

Packaging

in 75cl borgognotta bottles, in cases of 6.



AWARDS



2021
Luca Maroni
93 pt

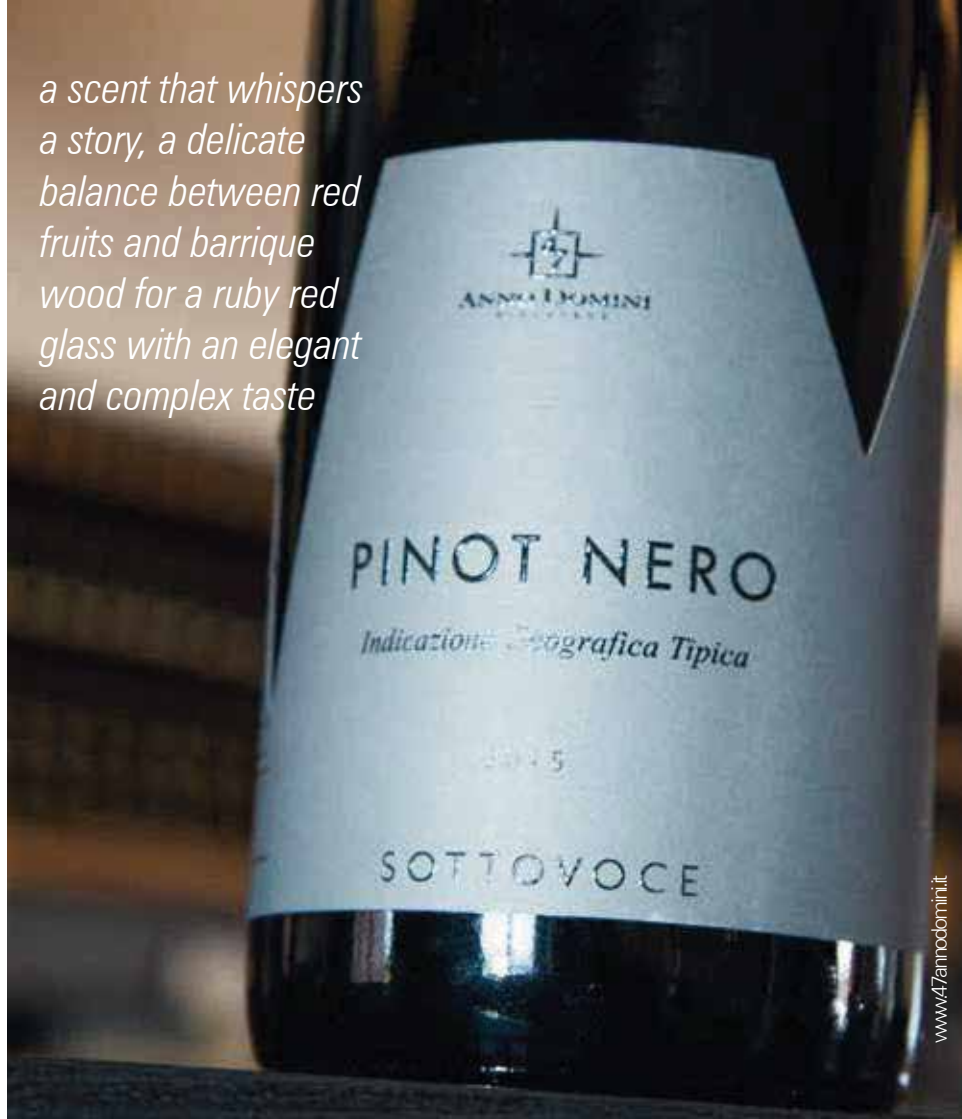




Pinot Nero I.G.T. Veneto
Linea Sottovoce



*a scent that whispers
a story, a delicate
balance between red
fruits and barrique
wood for a ruby red
glass with an elegant
and complex taste*



Name and Denomination

Pinot Nero I.G.T. Veneto "Linea sottovoce"

Grape variety

Pinot Noir is one of the most widespread red grape varieties in the wine world. It is a vine that is very adaptable to the territory vine where it is raised and from which it draws what is necessary to differentiate from area to area.

Origin

the Pinot Noir vine is a red berried vine originating in the wine-growing area of Burgundy in France, but which has also adapted well in Italy, particularly in the North-East.

Winemaking

when the grapes are perfectly matured, the harvest begins. The grapes arrive in the winery to be stemmed and crushed and put to ferment with the skins in vats. The alcoholic fermentation takes place at a controlled temperature of 25°C, the replacements are programmed and every 3 days there is a delestage, after 10 days the racking and pressing of the pomace. The wine obtained is placed in stainless steel tanks where conditions are created to promote malolactic fermentation. Between the end of September and January the decanting process is carried out in order to clarify the wine before placing it in wood. We have chosen to use large wood (3,000 litres elliptical barrels) and small wood (225 litres new barriques). Our Pinot Noir IGT Veneto Sottovoce 47 Anno Domini is aged for a period ranging from 9 to 15 months. When our winemakers believe that the perfect balance between fruit and vanilla has been obtained, they

define the assembly of Pinot Noir refined in the different types and capacities of woods. The wine obtained from the assembly is left to rest for 2 months and then bottled, where it matures for another 3 months before being offered to our customers.

Storage and ageing

Pinot Nero IGT Veneto Sottovoce 47 Anno Domini must be stored in a cool place and preferably in the dark to ensure maximum integrity and longevity.

Colour

this wine appears lively, with a pleasant ruby hue and light garnet reflections.

Bouquet

the olfactory impact is elegant and complex; Pinot Nero Sottovoce has the perfect combination of the sensations of red fruit (cherry, blackberries, currants) and of aging in wood, with refined notes of tobacco, coffee, cocoa, and vanilla.

Flavour

excellent attack, full bodied, slightly acidic, well balanced, persistent, with a slight tannic sensation that helps keep the mouth clean.

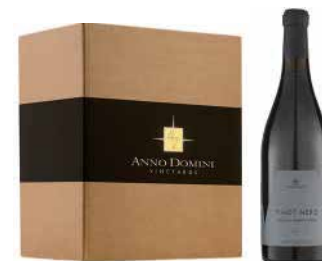
Alcohol content 13% vol.

Optimal serving temperature 16-18°C

Gastronomic matches

Pinot Nero Sottovoce 47 Anno Domini goes perfectly with game and roast duck, but finds its ideal companion in seasoned cheeses. Very satisfying paired with first courses which have meat sauce and with cold cuts.

Packaging in 75cl borgognotta bottles, in cases of 6.



Sauvignon I.G.T. TreVenezie
Linea Sottovoce



*rigorous dry wine, almost austere
with its appealing acid impact
and typically rich nose, which
con dently shows off when drunk
still young*

Name and Denomination

Sauvignon I.G.T. Tre Venezie "Linea sottovoce"

Grape variety

100% Sauvignon

Origin

vineyards in the Treviso countryside.

Winemaking

selected and healthy grapes; winemaking is done in just a few days in steel tanks. After the alcoholic fermentation, it is still kept in steel vats before carrying out the filtering processes before bottling.

Storage and ageing

in the cellar, at controlled humidity and a temperature of 10-12°C. It is recommended that it is drunk young.

Colour

deep straw yellow with lime green highlights.

Bouquet

intense spiced nuances of peppers, sage, elderflower and tomato leaf typical of the characteristics of the grape variety.

Flavour

dry and almost austere with sustained acidity.

Alcohol content 12% vol.

Optimal serving temperature 10-12°C

Gastronomic matches

suitable with all pasta and rice dishes, also as soups with beans, for example. Goes well with all white meats, also served with light sauces. Excellent with baked oily fish.

Packaging

in 75cl borgognotta bottles, in cases of 6.

The Winemaker's notes...

the Sauvignon grape variety is difficult due to its nature and the grapes are usually strong and green, forcing the winemaker to use controlled, low temperature processes and a small amount of the must remaining on the skins to guarantee that the wine will have the typical, varietal organoleptic characteristics.





ANNO DOMINI
VINEYARDS



Merlot D.O.C.G. Venezia
Linea Sottovoce



*intense dark red; a deep red wine from
our land, smelling of red fruits and vanilla*

Name and Denomination

Merlot D.O.C. Venezia Bio Vegan "Linea sottovoce"

Grape variety 100% Merlot

Origin part of the area of Treviso, Venezia.

Winemaking

after the harvest the grapes are pressed and put to fermentation in stainless steel tanks. The fermentation process occurs at controlled temperature, below 28°C, and daily checks and adjustments are made; moreover, during the fourth and seventh day of fermentation a "delestage" process is carried out. Once completed the phases of alcoholic fermentation and extraction, peel racking and pressing may begin, while all the necessary conditions for malolactic fermentation are created. As soon as this latter process is carried out, decantation is indispensably performed in order to decide which is the best moment when the Sottovoce Merlot will be put into barrels for perfecting. The perfecting phase lasts about 10-18 months during which analytical checks and sensorial analysis are regularly carried out by our chief oenologist.

Storage and ageing

in a cool dry place is recommended, as the aging process for this important wine can last more than 4-6 years.

Colour

deep red, dark, deep, with elegant brownish red coloured notes.

Bouquet

clean, warm, with enjoyable hints of red berry fragrance, followed by a marked vanilla and toasted wood note. At the

end, notes of green pepper are perceived.

Flavour

excellent mouth entry, enjoyable sensation of a light tannin diffused on the tongue and a warmth and sweetness perception given by the alcohol, good length and persistence that leave a pleasant dry mouth which asks for another sip.

Alcohol content 13,5% vol.

Optimal serving temperature 18°C

Gastronomic matches

combines very well with all red roasted or grilled red meats, spicy grilled sausages, chilli with meat, tomato based pasta sauces like Ragù Bolognese or Amatriciana and also with red meat Indian curries. Very nice with herby soft and semi aged hard cheeses.

Packaging

in 75cl borgognotta bottles, in cases of 6.

The Winemaker's notes...

Merlot has always been one of my favourite grape varieties. I love its gentleness, flexibility and the fact that it is easy to assemble with other vines. This year I adopted a known technique, albeit not widespread, to ensure that the content of the bunches was transferred as well as possible into the wine. A decision was made to work with dry ice. Using this technique, as soon as the skin of the grapes comes into contact with the ice in the form of pellets, a shock is created, when the state changes from solid to gaseous. This shock breaks down the cell walls and allows the substances contained inside them to leak out, whilst the interior remains preserved.



AWARDS



2019
International Organic
Wine Award
SILVER MEDAL





Pinot Nero Rosato I.G.T. Veneo
Linea Sottovoce



*The charm of a rosé,
the elegance of Pinot Noir.*

Name and Denomination

Pinot Nero Rosato I.G.T. Veneto "Linea sottovoce"

Grape variety 100% Pinot Grigio

Origin Veneto region

Winemaking

When the perfect balance between sugar content and acidity is reached, the harvest begins. The clusters are brought to the winery, where they are destemmed and crushed. They enter the pneumatic press, where, after a brief maceration of 2-6 hours, the must is separated from the skins. The must is then cooled and allowed to settle. Subsequently, the clarified must undergoes alcoholic fermentation using selected yeasts. Once fermentation is complete, the temperature is lowered to about 8-10°C to preserve the aromatic profile and allow the wine to refine. After finishing the refinement in steel tanks, the wine is ready

Storage and ageing

Pinot Nero Rosato should be stored in cool, dry places, preferably in the dark. In the following year, its aromatic note evolves into an olfactory maturity that enhances the complexity of the fruit.

Colour

Pale pink, brilliant, inviting.

Bouquet

The wine presents elegant floral notes followed by sensations of small red fruits and cherry.

Flavour

An elegant combination of acidity, sapidity, and smoothness, followed by an interesting persistence and fullness.

Alcohol content

12% vol.

Optimal serving temperature

8-12°C

Gastronomic matches

Excellent as an aperitif, it pairs wonderfully with marinated and grilled fish appetizers, shellfish, as well as with white meats and fresh cheeses.

Packaging

Box of 6 bottles, 750 ml.





Pinot Grigio D.O.C. delle Venezie
Linea Sottovoce



*the bio-vegan (organic-vegan)
version carries exotic fruit and
delicate white owers scents
a wine boasting a refined and
lingering taste*

Name and Denomination

Pinot Grigio D.O.C. delle Venezie Bio Vegan "Linea sottovoce"

Grape variety

100% Pinot Grigio, cultivated in the Provinces of Treviso and Venice.

Origin

a vine varietal originating from an area situated between Alsace (Pinot Gris) and Germany (Rulander). In Italy it is especially cultivated in the Provinces of Treviso and Venice, where it has become widespread in winemaking and now boasts a new world-famous presentation style.

Winemaking

grapes are harvested when perfect ripeness balance is reached. The bunches are taken to the cellar, where they are de-stemmed and crushed, and then placed in a pneumatic press where must is separated from the skin and, once cool, left to decant. 24-36 hours later, clarified must fermentation is triggered with temperature 16-18°C. Temperature is lowered to around 8-10°C when alcoholic fermentation is over in order to preserve the aromatic part.

Storage and ageing

must be stored in a cool and preferably dark place; during the following year, the aromatic notes evolve into olfactive maturity which privileges complexity rather than fruit.

Colour

beautiful straw yellow with appealing greenish reflections.

Bouquet

a distinctive refined exotic fruit-apple note, and gentle scents recalling white flowers.

Flavour

refined acidity followed by appealing tanginess and persistence; after swallowing, aftertaste excellently corresponds to initial nose perception.

Alcohol content 12.5% vol.

Optimal serving temperature 8-12°C

Gastronomic matches

excellent with fish starters, cured ham and speck, and with first courses served with seasonal vegetable sauces.

Packaging

in 75cl borgognotta bottles, in cases of 6.





ANNO DOMINI
VINEYARDS



Prosecco D.O.C. Frizzante
Bio Vegan



*a new bio-vegan (organic-vegan) version of
Veneto's classic aperitif: lightly scented wine
combining appealingly sweet taste and fruity
nose*

Name and Denomination

Prosecco D.O.C. Frizzante Bio Vegan

Grape variety

85% Glera, and, as required by the law, up to a 15% of the following grapes: Chardonnay, Pinot Bianco, Pinot Grigio, Pinot Nero vinified in white, Verdiso, Bianchetta Trevigiana, Perera, long glera all the grapes are harvested in our vineyards.

Origin

the provinces of Treviso, Padua, Belluno, Venice, Vicenza for the Veneto Region, and the provinces of Gorizia, Pordenone, Trieste and Udine for the region Friuli Venezia Giulia.

Winemaking

selected and healthy grapes; winemaking in 4 days in steel tanks. After the alcoholic fermentation, it is put into pressurised vats at a controlled temperature for the secondary fermentation. The wine is then filtered and decanted before being bottled.

Storage and ageing

in the cellar, at controlled humidity and a temperature of 10-12°C. It is recommended that it is always drunk young, within 1 year of purchase.

Colour

straw yellow.

Bouquet

pleasant, light, neat and delicate, fruity, with a characteristic bouquet of apple.

Flavour

dry and velvety, fresh, vibrant and fruity, full-bodied, harmonic, excellent acidity and alcohol, excellent longlasting flavour, to be drunk young.

Alcohol content 11% vol.

Optimal serving temperature 8-12°C

Gastronomic matches

a classic Venetian aperitif, ideal with all meatbased starters, sausages, seafood salad and fish and shellfish pasta and rice courses. Perfect with white meats, grilled, boiled or fried fish.

Packaging

in 75 cl tappo raso bottles with standard corks in boxes of 6.

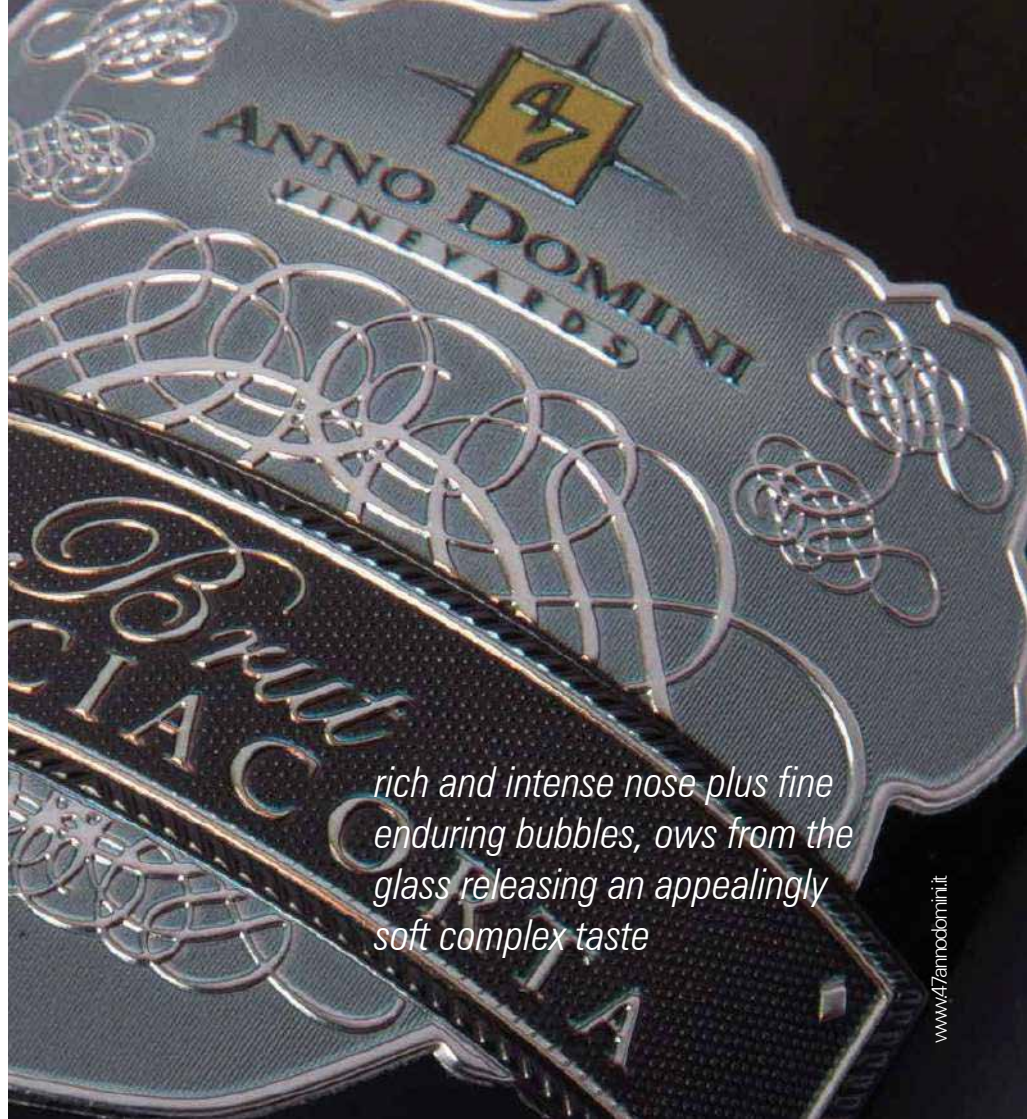
The Winemaker's notes...

contrary to usual, this year we had smaller grapes, which allowed us to make a wine that's even more intense and delicate in terms of its bouquet. We achieved the desired result by paying considerable attention during the pressing stage, using less pressure.





Franciacorta D.O.C.G.
Brut



*rich and intense nose plus fine
enduring bubbles, ows from the
glass releasing an appealingly
soft complex taste*

Name and Denomination

Franciacorta D.O.C.G. Brut

The wine

classic Franciacorta fresh and fruity, obtained from Chardonnay grapes, avored by specially selected yeasts for over more than a 24 month period.

Grape variety

100% Chardonnay

Vinification

the grapes are carefully selected by grading and by acidity level, softly pressed and then fermented in steel vats at a temperature controlled 15°-18°C.

Conservation and aging

best stored in a dark and dry cellar environment between 10-14°C. The structure and elegance of this wine guarantees aging up to 10 years.

Colour

soft yellow with greenish reflections.

Bouquet

very encompassing and tied to a pleasing softness.

Flavour

dry and velvety.

Perlage

fine and persistent.

Alcohol content 12.5% vol.

Optimal serving temperature 6-8°C

Gastronomic matches

perfect with delicate dishes based upon white fish and white meats.

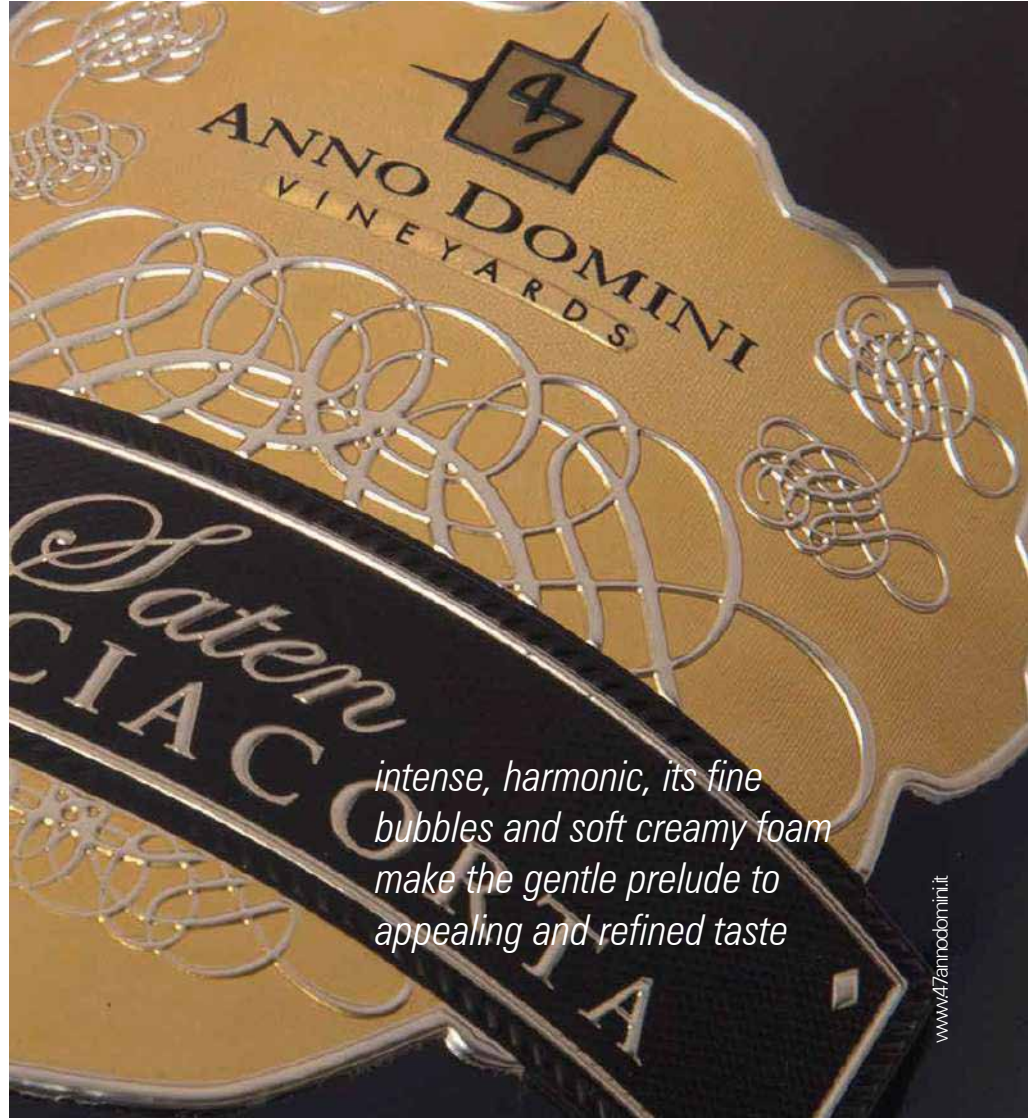
Packaging

in 75 cl. champagnotta bottle supplied in cases of 6.





Franciacorta D.O.C.G. Satèn
Brut



*intense, harmonic, its fine
bubbles and soft creamy foam
make the gentle prelude to
appealing and refined taste*

Name and Denomination

Franciacorta D.O.C.G. Satèn Brut

The wine

the Franciacorta par excellence, elegant and delicate to the palate, a wine obtained by very careful selection of Chardonnay. Rest with specially selected yeasts for 30 months.

Grape variety

100% Chardonnay

Vinification

towards the end of August the grapes reach to right level of maturity whilst retaining a notable level of acidity and freshness, at this point they are hand picked off the vines and subsequently softly pressed, then fermentation takes place in steel vats at a temperature controlled 15-18°C.

Conservation and aging

best stored in a dark and dry cellar environment between 10-14°C. The structure and elegance of this wine guarantees aging up to 10 years.

Colour

soft yellow with greenish reflections.

Bouquet

intense and harmonic, notes of fruit and fresh citrus.

Flavour

pleasing and elegant.

Perlage

fine and persistent, soft and creamy froth.

Alcohol content 12.5% vol.

Optimal serving temperature 6-8°C

Gastronomic matches

aperitif of great class however also excellent with delicate fish based dishes.

Packaging

in 75 cl. champagnotta bottle supplied in cases of 6.





Franciacorta D.O.C.G.
Pas Dosè



*rich and intense Franciacorta,
expression of an elegant
Zero Sugar Wine*

Name and Denomination

Franciacorta D.O.C.G.
Pas Dosè

The wine

classic Franciacorta fresh and fruity, obtained from Chardonnay grapes, flavored by specially selected yeasts for over more than a 18 month period.

Grape variety

100% Chardonnay

Vinification

the grapes are carefully selected by grading and by acidity level, softly pressed and then fermented in steel vats at a temperature controlled 15-18°C.

Conservation and aging

best stored in a dark and dry cellar environment between 10-14°C.

Colour

pale yellow with greenish reflections.

Bouquet

rich and intense.

Flavour

very wide linked to a pleasant softness.

Perlage

fine and persistent.

Alcohol content 12.5% vol.

Optimal serving temperature 6-8°C

Gastronomic matches

perfect with delicate dishes based upon white fish and white meats.

Packaging

in 75 cl. champagnotta bottle supplied in cases of 6.



Cuvée Bianco Spumante



fine and refined bubbles that turn into appealing foam; gifts smell with fruity notes that last when sampled. A fresh, fruity, harmonic, and persistent wine

Name and Denomination

Cuvée Bianco Spumante

Grape variety

It's a cuvée of vineyards from the north east area of Italy

Origin

Veneto

Winemaking

when the grapes have reached peak ripeness they are carefully selected and softly pressed. The must is cooled and clarified using rotation technique. Once the alcoholic fermentation has taken place, the wine is again cooled to between 10-12°C and after 8 days it is collected, thus obtaining the sparkling white wine base.

Sparkling wine technique

the base wine is sterile filtered, the necessary sugars and selected special yeasts are then added and all is placed in autoclave to re-ferment until the desired bar pressure of 2.00-2.50 atm is reached.

Storage and ageing

in a dark humidity controlled cellar at a temperature of 10°C.

Colour

light straw yellow with persistent bubbles always in the glass.

Bouquet

fine, elegant, dry with hints of apples and banana and white wild flowers.

Flavour

lightly bubbly and acidic, slightly sapid and very inviting. Lasting perlage.

Alcohol content 11% vol.

Optimal serving temperature 6-10°C

Gastronomic matches

ideal as an aperitif. Also great with all seafood dishes and with most starter dishes.

Packaging

in 75 cl Piave bottles in boxes of 6.





Prosecco D.O.C. Spumante
Brut



light, delicate, yet persistent, nose with typical golden apple and citrus notes, a harmonic and balanced wine, perfect as an aperitif, and with fish dishes

Name and Denomination

Prosecco D.O.C. Spumante Brut

Grape variety

from 85% Glera, and, as required by the law, up to a 15% of the following grapes: Chardonnay, Pinot Bianco, Pinot Grigio, Pinot nero vinified in white, Verdiso, Bianchetta Trevigiana, Perera, Long Glera all the grapes are harvested in our vineyards.

Origin

provinces of Treviso, Padova, Belluno, Venezia, Vicenza in the Veneto region, provinces of Gorizia, Pordenone, Trieste, Udine in the Friuli Venezia Giulia region.

Winemaking

it is obtained from selected and healthy grapes, and through 4-day whole fermentation in steel tanks; after "spumantizzazione" in temperature-controlled autoclaves according to the Charmat method, the wine is filtered and decanted with isobaric technique, and then bottled.

Spumante technique

the base wine is sterile filtered, the necessary sugars and selected special yeasts are then added and all is placed in autoclave to re-ferment until the desired bar pressure is reached.

Storage and ageing

best stored in a cool and dark cellar, this in order to maintain it's aromatic freshness during it's first year from bottling.

Colour

light straw yellow with greenish reflexes. Very bubbly when poured then maintaining a persistent perlage to the end.

Bouquet

pleasant, light, fine, delicate, persistent and fruity with a characteristic hint of green and golden apple, followed by floral notes.

Flavour

this wine is velvety, fresh, lively, fruity, light and uid with a fine perlage; it is well-bodied and harmonic, and has very good acidity and alcoholic degree; it is very persistent on the palate and best drunk when young.

Alcohol content 11% vol.

Optimal serving temperature 4-6°C

Gastronomic matches

excellent by itself as an aperitif. Ideal with all fish dishes, salami and cured meats – also goes well with light pasta and rice dishes besides all white meats. A great all rounder.

Packaging

in 75 cl Piave bottles in boxes of 6.

The Winemaker's notes...

contrary to usual, this year we had smaller grapes, which allowed us to make a wine that's even more intense and delicate in terms of its bouquet. We achieved the desired result by paying considerable attention during the pressing stage, using careful light pressing

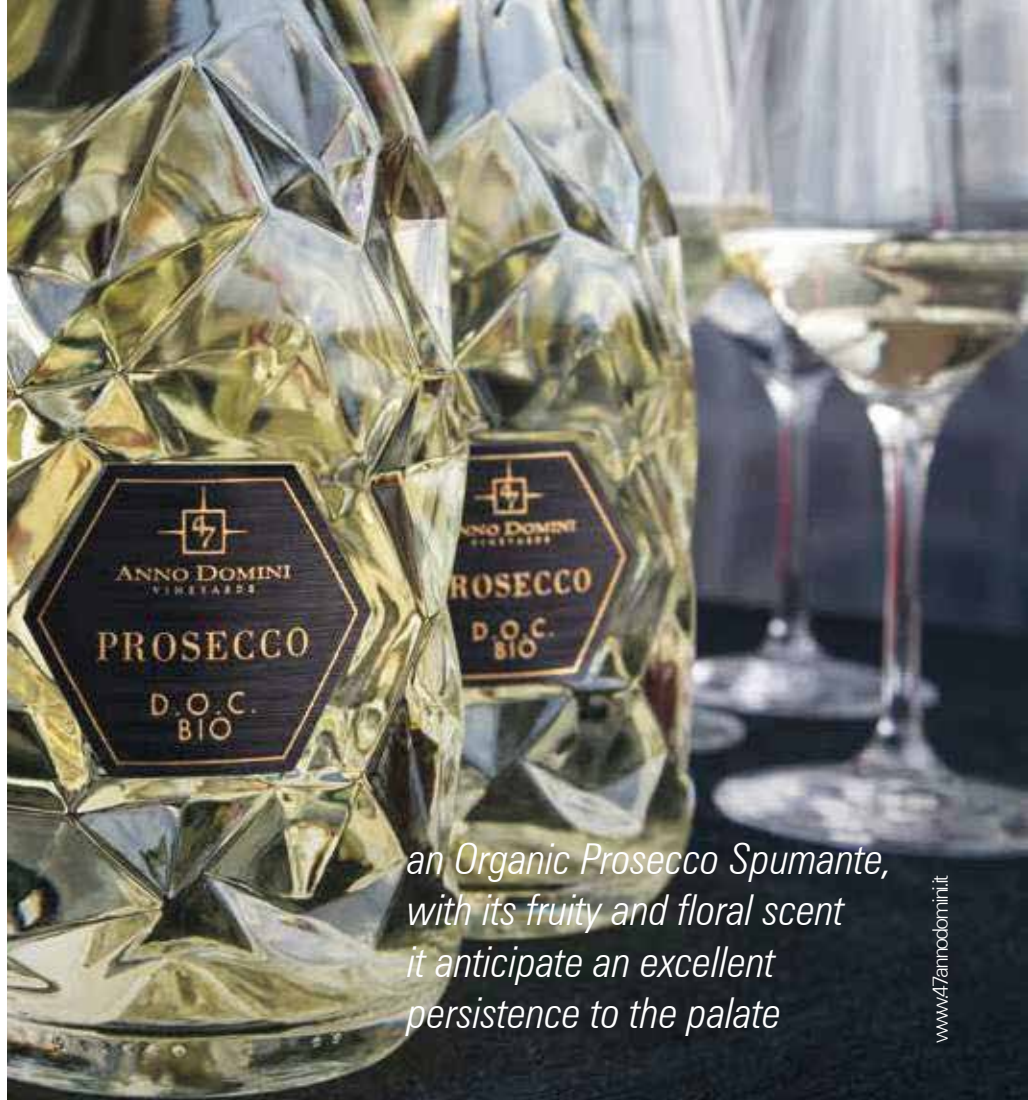




ANNO DOMINI
VINEYARDS



Prosecco D.O.C. Spumante
Extra Dry Bio Vegan



*an Organic Prosecco Spumante,
with its fruity and floral scent
it anticipate an excellent
persistence to the palate*

Name and Denomination

Prosecco D.O.C. Spumante Extra Dry Bio Vegan Millesimato

Grape variety

Glera from 85% to 100%; in addition, according to guidelines, Chardonnay, Pinot Bianco and Pinot Grigio are allowed up to maximum 15%.

Origin

the Provinces of Treviso, Padua, Belluno, Venice, and Vicenza for Veneto region, and the Provinces of Gorizia, Pordenone, Trieste, and Udine for Friuli Venezia Giulia Region.

Winemaking

accurately harvested Glera Bio-Vegan grapes reach the cellar, where they are transformed into must in which primary fermentation takes place, followed by decanting stages to clarify the wine that will later become spumante (sparkling) with the foam-formation stage.

Spumante wine technique

the sugar needed for foam formation is added to the "base" wine before the same is placed in an autoclave where secondary fermentation takes place to reach required overpressure. It is right then that 47 Anno Domini Prosecco D.O.C. Spumante Bio-Vegan is born.

Storage and ageing

must be stored in a cool and preferably dark place, top aromatic freshness is released within the first year of bottling.

Colour

straw yellow, fine and persistent bubbles.

Bouquet

genuine, sharp, refined scents, with several fruity and flowery notes.

Flavour

pleasant lingering tactile carbonated feeling, followed by an appealing harmony balancing acidity and the sugary part, excellent length and persistence.

Alcohol content 11% vol.

Optimal serving temperature 4-6°C

Gastronomic matches

excellent alone as an aperitif with assorted appetizers. Suitable for accompanying all fish dishes, pasta dishes, and risottos, especially with vegetables; also a good match for white meat.

Packaging

in 75 cl customized bottles in boxes of 6.



AWARDS



2019
International Organic
Wine Award
SILVER MEDAL



2019
Berliner Wein
Trophy
GOLD MEDAL



2019
Concours Mundus
Vini Meininger
SILVER MEDAL





ANNO DOMINI
VINEYARDS



Prosecco D.O.C. Spumante
Extra Brut Bio Vegan



*an extra-brut Organic Prosecco Spumante
with fresh acidity, its fruity and floral notes
are ideal to accompany fish dishes.*

Name and Denomination

Prosecco D.O.C. Spumante Extra Brut Bio Vegan

Grape variety

Glera from 85% to 100%; in addition, according to guidelines, Chardonnay, Pinot Bianco, and Pinot Grigio are allowed up to maximum 15%.

Origin

the provinces of Treviso, Padua, Belluno, Venice, Vicenza in Veneto, and the provinces of Gorizia, Pordenone, Trieste and Udine in Friuli Venezia Giulia.

Winemaking and Sparkling wine technique

accurately harvested Glera Bio-Vegan grapes reach the cellar, where they are transformed into must. The first fermentation takes place in the must, followed by processing at a controlled temperature to keep the wine aromas intact. The first fermentation is followed by a decanting stage to clarify the wine which then passes to the phase of refermentation in the autoclave. During the sparkling process it reaches 11 degrees alcohol. The residual sugar is kept around 2gr to obtain a very dry Prosecco DOC Spumante with a fresh acidity.

Storage and ageing

must be stored in a cool and preferably dark place, top aromatic freshness is released within the first year of bottling.

Colour

straw yellow, fine and persistent bubbles.

Bouquet

typical aromas of Glera grapes, fruity and floral notes stand out, green apple is a must.

Flavour

a pleasant lingering tactile sensation is perceived on the palate, thanks to carbon dioxide. We find important freshness in the wine thanks to the low residual sugar.

Alcohol content 11% vol.

Optimal serving temperature 4-6°C

Gastronomic matches

ideal with raw fish appetizers, perfect with succulent foods, including fish.

Packaging

75 cl. customized bottles in boxes of 6.





Prosecco Rosé D.O.C. Spumante
Extra Dry Bio Vegan



*an Organic Prosecco Rosé Spumante with
floral and fruity notes, it is ideal with
smoked dishes*

Name and Denomination

Prosecco Rosé D.O.C. Spumante Extra Dry Bio Vegan Millesimato

Grape variety

85 to 90% Glera, 10 to 15% Pinot Nero vinified in red.

Origin

the provinces of Treviso, Padua, Belluno, Venice, Vicenza in Veneto, and the provinces of Gorizia, Pordenone, Trieste and Udine in Friuli Venezia Giulia.

Winemaking and Sparkling wine technique

When the Glera grapes have reached the perfect point of ripeness they are harvested to maintain their acidic properties together with a superior gustatory freshness and then taken to the winemaking cellar where, after having been de-stemmed and crushed, they are placed in a soft press and the must is separated from the skins, cooled and clarified by floatation. Yeasts are added to the clear must to start the alcoholic fermentation at a controlled temperature of 16-18°C. Once this is finished, the temperature of the new wine is lowered to 8-12°C and after 8 days the first racking is carried out, obtaining the Glera base wine for the rosé Prosecco. When the Pinot Noir grapes are perfectly ripe, their harvest begins. The grapes arrive in the cellar to be de-stemmed and crushed and placed in the vats to ferment together with their skins. Alcoholic fermentation takes place at a controlled temperature of 25°C, pump overs are scheduled and a delestage is performed every 3 days. After 5-6 days the racking and pressing of the pomace is carried out. In this way we obtain the Pinot Nero base wine for the rosé Prosecco. The Pinot Nero base is

combined with the Glera base and we can proceed to the second fermentation.

Second fermentation

The sparkling base wine is sterile filtered, and after the addition of sugars necessary for the second fermentation and specially selected yeasts suitable for the production of sparkling wines, it is placed in an autoclave to re-ferment and reach the desired overpressure. Once the desired pressure is reached, it is cooled to -2-0°C and matured with the yeasts through short batonnages or stirring of the lees. After 60 days the wine can be filtered for bottling.

Colour

Soft, bright pink, pleasant presence of foam, persistent perlage.

Bouquet

Fine and elegant. Fruity and floral notes typical of the grapes of this origin.

Flavour

Fresh and characteristic, excellent length and persistence. The olfactory correspondence with what is perceived in the fragrance is interesting.

Alcohol content 11% vol.

Optimal serving temperature 4-6°C

Gastronomic matches

Ideal with smoked dishes, especially salmon, freshwater trout and mozzarella.

Packaging

75 cl. customized bottles in boxes of 6.





Spumante Rosato
Extra Dry Bio Vegan



*lovely rosy colour enhanced by pink salon reflections,
floral scent combined with the fresh taste of rosé
vinified red grape*

Name and Denomination

Spumante Rosato Extra Dry Bio Vegan

Grape variety

cultivar suitable for sparkling wine.

Origin Italy.

Winemaking

the grapes selected for the Extra Dry Organic Spumante Rosato are harvested and vinified, fermented in stainless steel tanks at a controlled temperature of 16-18°C. After fermentation the decanting is carried out and the storage temperature is brought to 6-8°C. At the beginning of December, our winemakers define Cuvée which will then be placed in an autoclave for the secondary fermentation during the year. Once the refermentation is over, the temperature of our Organic Extra Dry Rosé Spumante is brought to 0°C to halt further fermentation and to obtain tartaric stability. During this period, the yeasts deposited on the bottom of the autoclave are periodically placed in suspension and after about one month after the secondary fermentation, the sparkling wine is filtered and prepared for isobaric bottling.

Storage and ageing

it is advisable to store in a cool, dry and preferably dark place to preserve the fruity notes longer.

Colour

intriguing pink tones with delicate salmon nuances, fine and prolonged perlage in the glass.

Bouquet

to the nose it presents elegant floral notes followed by sensations of small red fruits.

Flavour

excellent initial impact, pleasant sensation thanks to the presence of carbon dioxide well amalgamated with the acidity and sugars present, well-balanced for the duration in the mouth. Interesting persistence and final sensation.

Alcohol content 11% vol.

Optimal serving temperature 4-6°C

Gastronomic matches

excellent as an aperitif, perfect accompaniment to crudité, marinated fish and shellfish, it also goes well with raw ham.

Packaging

75 cl. customized bottles in boxes of 6.



Gilloria

Gilloria Bianco Spumante Biologico



Grape variety

It's a cuvée of vineyards from the north-east area of Italy.

Origin Veneto.

Winemaking

when the grapes have reached peak ripeness they are carefully selected and softly pressed. The must is cooled and clarified using flotation technique. Once the alcoholic fermentation has taken place, the wine is again cooled to between 10-12°C and after 8 days it is collected, thus obtaining the sparkling white wine base.

Sparkling wine technique

the base wine is sterile filtered, the necessary sugars and selected special yeasts are then added and all is placed in autoclave to re-ferment until the desired bar pressure of 2.00-2.50 atm is reached.

Storage and ageing

in a dark humidity controlled cellar at a temperature of 10°C.

Colour

light straw yellow with persistent bubbles always in the glass.

Bouquet

fine, elegant, dry with hints of apples and banana and white wild flowers.

Flavour

lightly bubbly and acidic, slightly sapid and very inviting. Lasting perlage.

Alcohol content 12% vol.

Optimal serving temperature 4-6°C

Gastronomic matches

ideal as an aperitif. Also great with all fish dishes and with most started dishes.

Packaging

in 75cl customized bottles in boxes of 12.



Raboso D.O.C.G. Piave



*a local wine
fully drenched
with Veneto's
heritage; intense
ruby with garnet
reflections, dry
and austere taste
when sampled,
ripe red fruit notes
supported by
fresh acidity - the
precious outcome
of barrel ageing*



Name and Denomination

Raboso D.O.C. Piave

Grape variety 100% Raboso Piave

Origin part of the area of Treviso, Venezia.

Winemaking

using only hand selected healthy grapes, a 15 day maceration takes place with contact with the Raboso grape skins. After this the Raboso del Piave DOC is cleared and filtered and placed in 225 litre oak barriques for perfecting.

Storage and ageing

in the cellar, at controlled humidity and a temperature of 10-12°C. Storing it for a medium to long time in the bottle allows an ageing and refinement that guarantees its elegant balance.

Colour

intense ruby red with bluish and garnet highlights, a result of the storage and refinement in the barriques.

Bouquet

the ageing creates the scents of maraschino cherry, violet and plum nuances, the latter almost to the point of jam.

Flavour

dry and austere. The nuances of ripe red fruit are supported by an acidity that's still fresh, which guarantees that it keeps well over time.

Alcohol content 14% vol.

Optimal serving temperature 18-20°C

Gastronomic matches very well with all international heavily flavoured or spicy dishes, even curries. Excellent with strong meats like game and venison, stews and herby cheeses.

Packaging

in 75 cl bordeaux elite with natural corks in boxes of 6. Magnums available.

The Winemaker's notes...

the preservation of the organoleptic integrity of this Raboso with its willingness as a long-lasting wine makes us call it an international wine that maintains the characteristics of the indigenous vine that's typical of Piave.



AWARDS



2022
International Wine
Challenge
BRONZE MEDAL



2023
Decanter World
Wine Awards
BRONZE MEDAL



2024
Berliner Wein
Trophy
GOLD MEDAL





BATISTA Cabernet-Merlot I.G.T.

Veneto



*a unique wine, ruby red,
with balanced taste carrying multiple
shades: from cherry jam, to coffe and
chocolate after-taste*



Name and Denomination

BATISTA Cabernet-Merlot I.G.T. Veneto

Grape variety

60% Cabernet, 40% Merlot

Origin

part of the area of Treviso, Venezia.

Winemaking

hand-picked grapes; 20-day maceration in steel vats. After the alcoholic fermentation, the wine is decanted into 220-litre oak barrels where it completes the malolactic fermentation (after an initial decanting stage). The wine is decanted into medium toasted barriques (Allier French oak). The final stage of ageing lasts for 2 months. The Cabernet Merlot Batista is bottled when it's 2 months old and is aged for another 8 months.

Storage and ageing

in the cellar, at controlled humidity and a temperature of 10-12°C. Maximum ageing from 4 to 6 years. The smoothness may improve considerably over time.

Colour intense ruby red with purplish highlights.

Bouquet cooked fruit overtones: prunes, raspberries, maraschino cherries and characteristic vanilla.

Flavour balanced, reminiscent of cherry jam, with an aftertaste of coffee and chocolate, it has a high content of tannins, acidity and alcohol, fullbodied and a long-lasting aftertaste. When it is still young, it has weighty tannins and is fairly smooth, which will improve with age.

Alcohol content 14% vol.

Optimal serving temperature 18°C

Gastronomic matches

red meats, game, pasta dishes with rich, game sauces, mature cheeses.

Packaging

in 75 cl arno bottles in boxes of 6. Magnums available.

In honour of grandfather Batista, the family's progenitor, we are proud to present this wine, the fruit of a painstaking selection of the best Merlot and Cabernet grapes. This year we have also introduced a small amount of raboso grape varietal, this in order to further distinguish our product. They are deliberately harvested late in order to carry out a slight, spontaneous, partial drying on the plant. This allows a natural concentration of the wine's components, enabling it to last for a considerable period in the oak barriques. The maceration is prolonged so that all the sugar content transforms into alcohol when it comes into contact with the skins, in order to extract all of the grape's aromatic components.

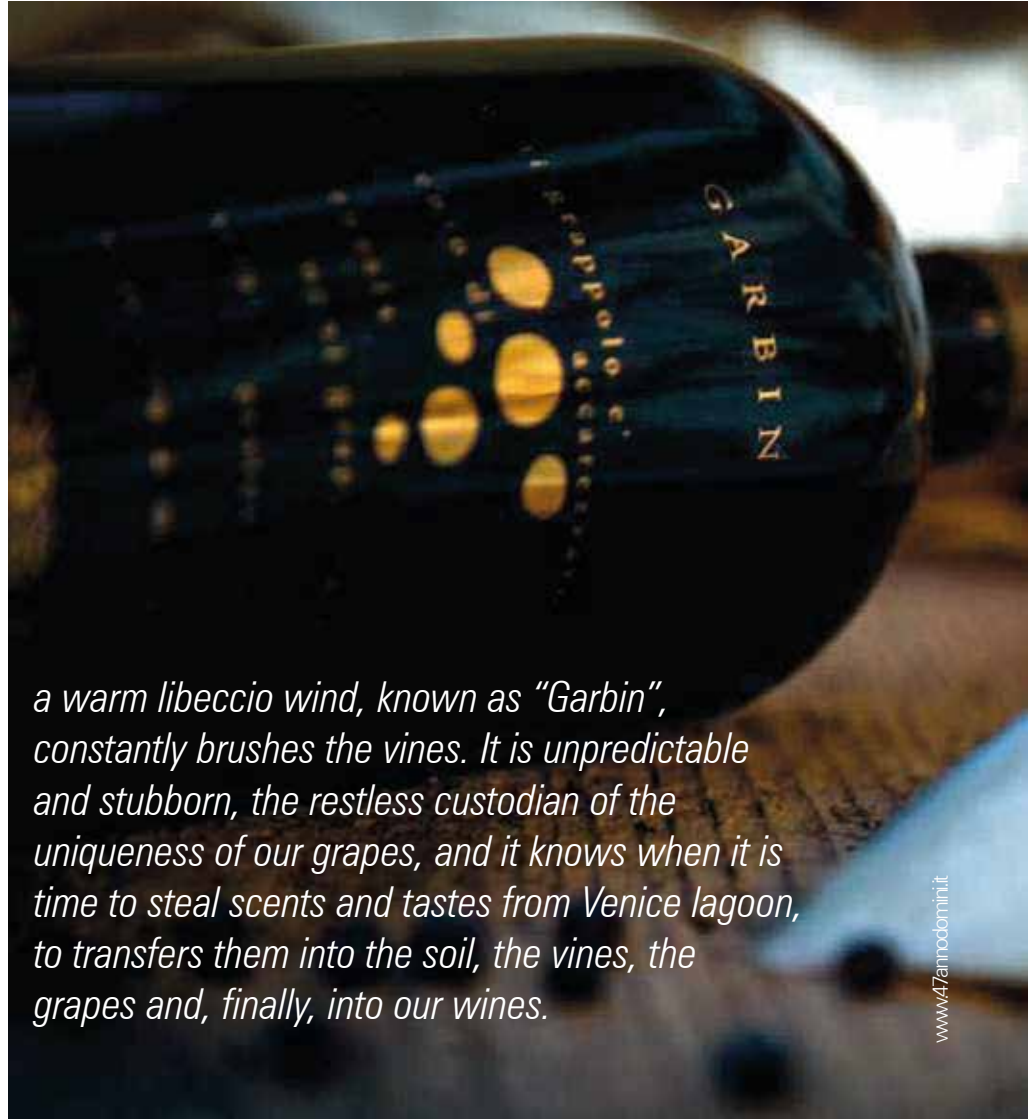


The Winemaker's notes...

In terms of the Batista we have also striven to present a wine that makes an impression due to its unique and special characteristics. A considerable amount of the work is in fact done in the vineyard, where bunch thinning and the optimal selection of the bunches is done using the same methods adopted for both wines. Once the maceration has finished and after having done two rackings, the wine is transferred into the barriques, where it remains for a variable period. Only the best barriques are chosen for this superb wine.



Garbin
Vino Rosso



a warm libeccio wind, known as “Garbin”, constantly brushes the vines. It is unpredictable and stubborn, the restless custodian of the uniqueness of our grapes, and it knows when it is time to steal scents and tastes from Venice lagoon, to transfers them into the soil, the vines, the grapes and, finally, into our wines.

Name and Denomination

Garbin Vino Rosso

Grape variety

Cabernet Sauvignon, Merlot, Refosco, Cabernet Franc in slightly varying percentages according to the vintage year harvest.

Origin

boroughs of Roncade (Tv), Silea (Tv) and Paese (Tv).

Ripening on the vine

the wine bunch is made unique by the characteristic from which it has origin, each wine bunch is brought to the desired maturity thirty day after harvesting. These wine bunches are caressed by the wind of Venice, the GARBIN, and are left to over mature on the vine. The bunches are smaller than usual, they possess a thicker skin and thanks to the micro climate conditions prevailing, they also have a higher sugar content.

Picking of the grapes

The grapes are carefully in the Vineyard and only the most perfectly healthy and mature are picked for pressing.

Winemaking

after the pressing the crushed grapes are placed in a special wooden fermentation vat in which it is possible to heat the pressed grapes in order to control and manage the fermentation process. Once the fermentation is finished the wine completes its refinement in oak barrels for two years. After this the wine is then bottled enjoying a further refinement period before being commercialised.

Storage and ageing

in a dark and dry cellar at 10-14°C for optimum conservation. The structure and alcohol content of this wine is tied to the elegance and quality of the oak in which it was refined. This guarantees a further aging period of 5 to 10 years in your cellar.

Colour sark, somber, intense with light garnet notes.

Bouquet

intense, warm, alcoholic, vanilla and bitter chocolate, small red fruits, followed by fruity plum jam. Intriguing final notes of tobacco and coffee.

Flavour

important, rich, potent, warm, encompassing, soft, pleasingly astringent, long and persistent.

Alcohol content 15% vol.

Optimal serving temperature 18-20°C

Gastronomic matches

extraordinary matching with all long matured hard cheeses, perfect meditation or conversation wine.

Packaging in 1 bordolese baros bottle 75 cl presentation boxes.



AWARDS



2019
International Wine
& Spirit Competition
BRONZE MEDAL



Le Argille Cabernet I.G.T.
Veneto



*strong, serious, unique,
ages in concrete barrels
two years, immaculate and
free from barrel aromatic
interference, so that its
uniqueness is fully preserved
along with its warm, refined,
and mature taste.*

Name and Denomination

Le Argille Cabernet I.G.T. Veneto

Grape variety

50% Cabernet Sauvignon, 50% Cabernet Franc.

Origin vineyards of the Treviso countryside surrounded by the river Sile.

Harvesting

this great wine is the result of a wise coupage of cabernet grapes, obtained through the Double Reasoned Maturation (DMR) technique, which is applied directly in the vineyard. This technique consists of clamping some branches before the grapes reach a complete maturation, so that the grapes start to age while still on the vine, resulting in a greater concentration of sugar that gives more structure and strength to the wine.

Winemaking

the selected healthy grapes are crushed and then placed in small vats to ferment where we perform the maceration, that allows a maximum extraction of color and tannins, resulting in a harmonic, hot, persistent wine. The wine is then aged into cement vats for 24 months, after that our staff performs a sensory test, deciding when is the best time to bottle the wine. After the bottling the wine is then aged further for at least 6 months.

Storage and ageing

in the cellar, at controlled humidity and a temperature of 10-12°C. Storing it for a medium to long time (5 to 10 years) in the bottle allows an ageing and refinement that guarantees its elegant balance.

Colour

intense ruby red with and garnet highlights.

Bouquet

at first a warm, complex, enveloping aroma, with perfume of mature berries especially blueberry, blackberry and wild strawberries. On a second moment hints of plum, black cherries and vanilla, at the end light nuances of tobacco, dark chocolate and green pepper.

Flavour

in the mouth it is warm, elegant, mature, complex and important. The long ageing in cement preserves all the exquisite peculiar flavor of the grapes, with notes of ripe berries, soft and pleasantly tannic. Long finish with a good aftertaste that calls for another glass.

AWARDS



2022
Decanter World
Wine Awards
BRONZE MEDAL



2024
London Wine
Competition
SILVER MEDAL



2024
Berliner Wein
Trophy
GOLD MEDAL



Alcohol content 15% vol.

Optimal serving temperature 18-20°C

Gastronomic matches

this is a good conversation-meditation wine, excellent with strong meats like game and venison, meat stews and herby cheeses. It is also very good with fruit jam and desserts, particularly jam tarts and pastries.

Our hint

try it with dark licorice flavored chocolate.

Packaging

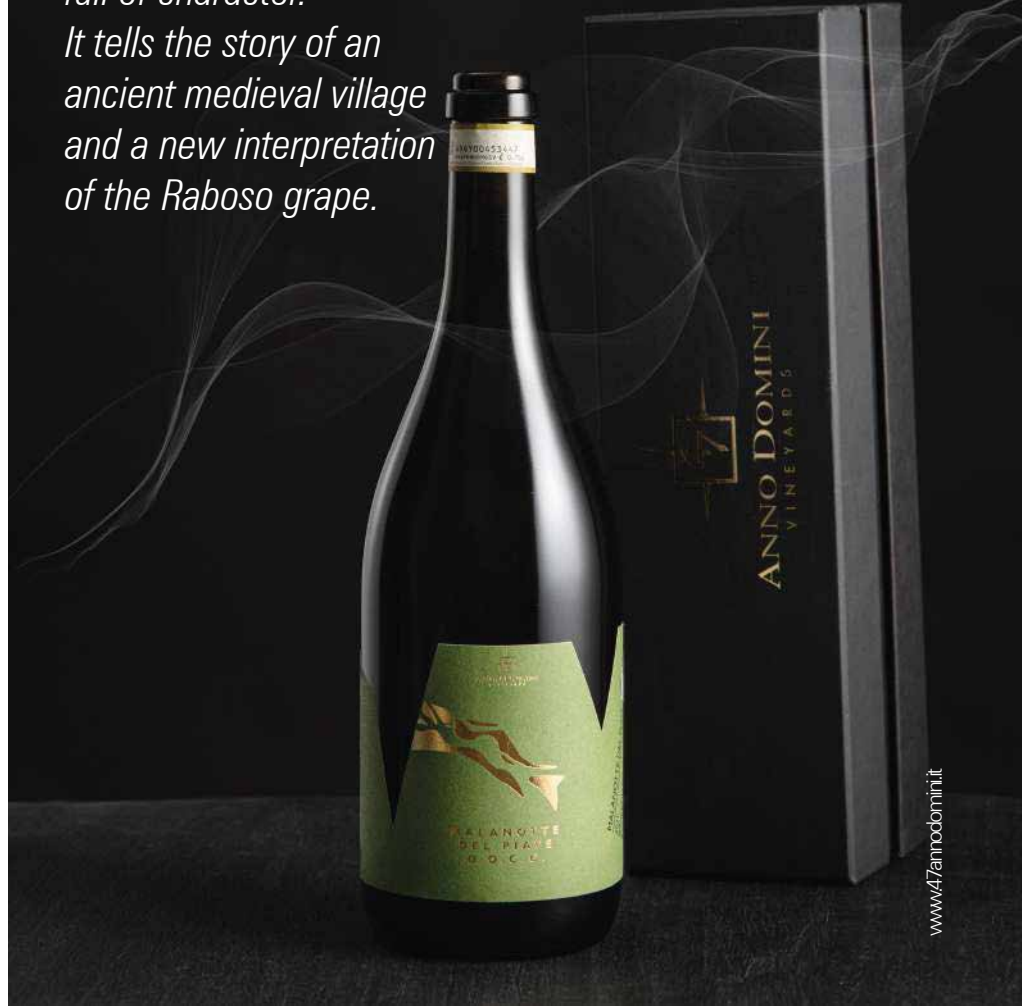
in 75 cl bordeaux baros cement bottle in boxes of 1 with presentation boxes.



**Malanotte D.O.C.G.
Del Piave**



*A sumptuous, important wine
full of character.
It tells the story of an
ancient medieval village
and a new interpretation
of the Raboso grape.*



Name and Denomination

Malanotte D.O.C.G. Del Piave

Grape variety

100 % Raboso Piave

Origin

Province of Treviso

Winemaking

the well-ripened and healthy grapes, manually harvested between late October and early November, are vinified in red with a maceration period of 15-20 days, following délestage techniques determined by the winemaker in stainless steel fermenters. About 15% of the grapes undergo a drying process for approximately 90-100 days. The following summer, the wine is aged in wood for 24 months. It is then bottled and further refined in the bottle for 4 months before being released to the market as our Malanotte.

Storage and ageing

it is advisable to prioritize places that are dimly lit and cool. The excellent structure of the Malanotte del Piave wine allows for a medium to long aging process in the cellar, resulting in further refinement.

Colour

deep ruby red with garnet reflections.

Bouquet

intense and fragrant, with typical notes of morello cherry and plum, along with hints of jam. Notes of cocoa, vanilla, and balsamic undertones are also present.

Flavour

full-bodied, enveloping, acidic, long-lasting, with powerful tannins. On the aftertaste, red fruit aromas and vanilla notes are well perceived.

Alcohol content 14.5% vol.

Optimal serving temperature 18-20°C

Gastronomic matches

Elegant in pairing with premium red meats such as game or, in general, fatty meats, as its structure helps cleanse the palate.

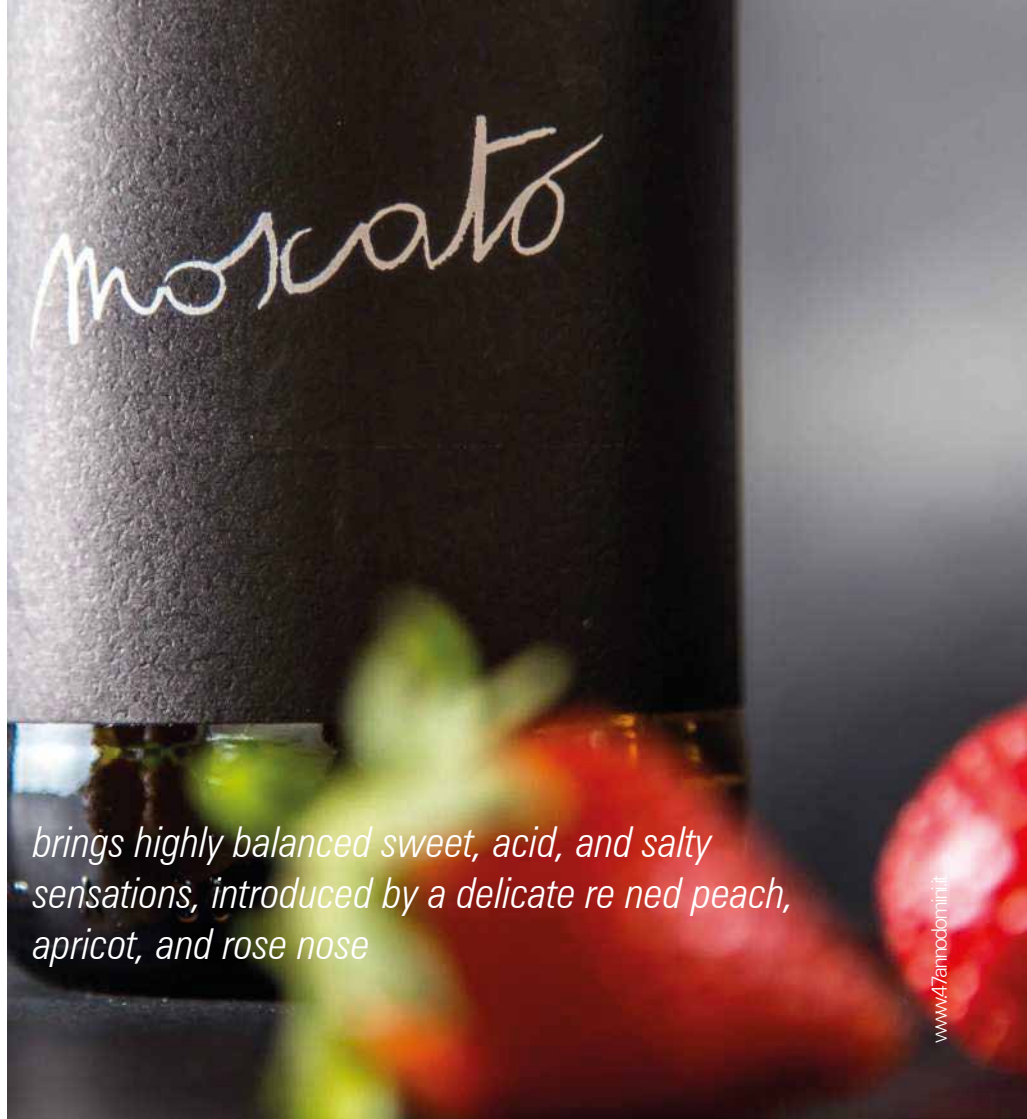
Packaging

in 75 cl bottle in boxes of 1 with presentation boxes.





Moscato I.G.T. Veneto
Vino Frizzante



brings highly balanced sweet, acid, and salty sensations, introduced by a delicate red peach, apricot, and rose nose

Name and Denomination

Moscato I.G.T. Veneto Vino Frizzante

Grape variety

100% Moscato. Moscato is a aromatic white grape variety which is the most diffused in the world. White sparkling wines are produced from this grape, which is easily identified by a clear and marked organoleptic imprint.

Origin

Veneto region

Winemaking

once the grape has reached peak and balanced maturity, harvesting can begin. The grapes delivered to the winery, are separated from the stems and pressed, the must being separated from the skins during this process. The cooled must is then decanted and filtered then stored at 0-2°C.

How it is made sparkling

the must base is placed into a fermentation tank and specially selected yeasts are then added. Subsequently it is transferred into a steel autoclave for secondary fermentation and reach the destre pressure, this value ranging from 2.00 to 2.50 ATM (Bar). At this point the Moscato IGT Veneto Sparkling wine is cooled to -2°C in order to conserve it's sugar residue and aromas, then after 10 days in these conditions, it is then ready for isobaric filtration and bottling.

Storage and ageing

best stored in a cool and dark cellar – note that it's peak aromatic freshness is esprese within the rst year of bottling.

Colour

to the eye, a nice level of froth is apparent, a good tone of yellow with delicate notes of green is noticeable. Brilliant and lively in the glass.

Bouquet

to the nose, the impact is elegant, delicate, fragrant, clear notes of orange, apricot, peach and rose are perceived.

Flavour

excellent introduction highlighted by the carefully balanced perlage which incorporates the sensations of sweetness, acidity and salinity.

Alcohol content 7.5% vol.

Optimal serving temperature 8-10°C

Gastronomic matches

excellent matched with dried cakes, jam, fresh fruit or dry pastries. Also very nice drank on it's own.

Packaging

in 75 cl tappo raso bottles with cork closure in boxes of 6.



AWARDS



2011
Miami Wine and
Food Best in Glass
GOLD MEDAL





Raboso Passito Veneto I.G.T.



*An auburn-hued wine,
characterized by fruity notes
with hints of cocoa and vanilla,
with an intense bouquet.*

Name and Denomination

Raboso Passito Veneto I.G.T.

Grape variety 100% Raboso

Origin Veneto

Winemaking

Well-ripened and healthy grapes, harvested by hand in late October early November, are placed in racks for drying, which lasts an average of 100-120 days; once the desired sugar concentration is reached, normally corresponding to an initial weight loss between 45 and 65 percent, they are pressed, macerated and fermented with the use of selected yeasts; when the desired alcohol content is reached, the racking is carried out and the raisin wine is placed in wooden barrels for aging.

Storage and ageing

For this wine is preferred low-lit and fresh rooms. The excellent structure of the raisin wine allows a medium-long aging in the cellar with subsequent refinement.

Colour

Intense ruby red.

Bouquet

Intense, aromatic, with a typical note of morello cherry and plum, with nuanced hints of dried red fruit. Are present also some hint of cocoa and vanilla.

Flavour

Full, embracing, honeyish, acid, long and with tannins powerful. On the aftertaste, hints of red fruit.

Alcohol content 14% vol.

Optimal serving temperature 14-16°C

Gastronomic matches

Elegant in the accompanying of herb cheeses and aged cheeses, dry pastries and desserts cocoa-based.

Packaging

50 cl bottles, in Boxes of 1.



*Yellow-hued wine with fine and
persistent bubbles*

Trento D.O.C.
Brut



Name and Denomination
Trento D.O.C. Brut

Grape variety 100% Chardonnay

Origin Trentino - Valle di Cembra

Winemaking

Bottle fermentation on the lees for a minimum of 40 months.

Colour

Straw yellow with fine, persistent bubbles.

Bouquet

intense floral bouquet.

Flavour

harmonious on the palate

Alcohol content 13.5% vol.

Optimal serving temperature 8-10°C

Gastronomic matches

Aperitifs, white meats, fish and also throughout the meal.

Packaging

Available in boxes of 6 x 750ml





Teroldego Rotaliano D.O.C.



*Wine with intense and deep red tones,
characterized by fruity notes and important softness.*

Name and Denomination

Teroldego Rotaliano D.O.C.

Grape variety 100% Teroldego Rotaliano

Origin Trentino - Piana Rotaliana

Winemaking

Red fermentation, in contact with the grape, malolactic fermentation and aging first in stainless steel tanks, then in the bottle for a few months.

Storage and ageing

Storage in cool, dry rooms is recommended.

Colour

Deep ruby red with purple hues.

Bouquet

Intense, fruity blackberry and blueberry.

Flavour

Full and warm, with round softness, full bodied.

Alcohol content 13.5% vol.

Optimal serving temperature 18-20°C

Gastronomic matches

Roast with red meats, grilled meats, aged hard cheeses.

Native wine is consider the “prince” of Trentino wines.

Packaging

Available in boxes of 6 x 750ml



Gran Cuvée Bianco Spumante



an elegant and classy cuvée, with fruity notes mixed with light nuances of spices and almond, a wine enriched by the many refined and persisting bubbles

Name and Denomination

Gran Cuvée Bianco Spumante

Grape variety

a cuvée of Pinot Grigio e Verduzzo duly vinified in order to express to the maximum the natural attitude of these grapes.

Origin

Italy

Winemaking

when the grapes have reached the perfect balance between the quantity of acids and sugars they are carefully selected, harvested and softly pressed. The must is then cooled and clarified using flotation technique, then it is cooled to 18°C and the alcoholic fermentation starts. After the fermentation has been completed, the wine is again cooled to between 10-12°C and after 8 days it is collected, thus obtaining the sparkling white wine base.

Sparkling wine technique

the base wine is sterile filtered, the necessary sugars and selected special yeasts are then added and all is placed into the special fermentation tank until the desired bar pressure of 4.00-6.00 atm is reached. After the second fermentation the 47 Anno Domini brut sparkling wine is ready to be filtered and bottled at a controlled pressure.

Storage and ageing

in a dark humidity controlled cellar at a temperature of 10°C.

Colour

light straw yellow with persistent bubbles always in the glass.

Bouquet

elegant, smooth, at the beginning we have some fruity notes, especially apple and peach, together with some light nuances of spices and almond.

Flavour

excellent at the beginning, full bodied, slightly sapid, long lasting with a good acidity and persistence that makes it a well balanced wine.

Alcohol content 12% vol.

Optimal serving temperature 4-6°C

Gastronomic matches

ideal as an aperitif, it pairs well also with first dish as past with speck.

Packaging

in 75 cl botte bottles in boxes of 6.





ANNO DOMINI
VINEYARDS

GRAPPA AND LIQUEURS



Name and Denomination

Brandy - Brandy Wine

Wine variety blend of Cabernet Sauvignon, Glera and Manzoni coupage

Distillation system

continuous column distillation. The distillation facility operates in a vacuum environment.

Ageing woods 80 hl barrels oak vats made of different native woods: Oak, Chestnut, Cherry.

Ageing Time minimum 18 months to ve years, in oak barrels.

Colour dark brown with amber highlights.

Bouquet notes of raisins mixed with licorice, walnut, cinnamon and vanilla. The elegant bouquet is characterized also by a "sweet" aroma of ripe dates, crème-caramel, nougat and carob, with a pleasant pungent alcoholic nuance.

Flavour fine and intense, with hints of cotton candy, vanilla, ripe plum and citrus notes. A complex and velvety taste.

Aftertaste dried fruit tones and spicy notes are softly wrapped by a pleasant sensation of alcohol.

Alcohol content 42% vol.

Optimal serving temperature 18-22°C

Packaging in 50 cl. bottle supplied in cases of 6.

Our notes...

the Brandy 47 Anno Domini is the result of a double distillation carried out separately so that every single grape variety can preserve its organoleptic

characteristics, this also allows a perfect balance in the assembly. The double distillation used allows us to obtain a particularly elegant and a pure brandy unique and difficult to imitate. The next step is the aging. Its duration has been calibrated according to the amount of tannins and lignin in the wine. The distillate is placed for the first 18 months into 80hl oak vat, then the ageing process is ended into barrels made of different woods. These particular woods give to the brandy a deep amber color and transfer an unique aroma to the product. At first sight the distillate is tempting with its bright amber color with mahogany hues. The aroma starts with a wide range of sensations ranging from nuts (hazelnuts, figs) to crush (plum) to ripe tropical fruit, sweet spices (cinnamon, vanilla, walnut nutmeg) with hints of leather, chocolate, and tobacco (cigar box). In the mouth the distillate appears dry at the same time and "moelleux", enveloping, velvety, in a word Armonico (with a capital A). The aftertaste sensations confirm what we tasted: spices, tobacco with hints of honey and beeswax, with a well-balanced sensation with an extremely long persistence. In conclusion, this is a fine brandy that do not want to conquer you with its power but rather to seduce you with its elegance.





Name and Denomination

Raboso grape Liquor from Veneto

Product History

the Raboso grape Liquor made by the 47 Anno Domini Winery is today proposed in its most antique Veneto formula. The raw materials, rigorously all of natural terroir provenience, are the absolute guarantee of top quality and genuine origin of this light alcohol liquor.

Production and Refinement

the Raboso concentrate, pure grape sugars, but most importantly, the extraordinary infusion of Marasche cherries and wine alcohol, are the prime ingredients that characterize the superb end result. The original and careful resting period before bottling is the secret. Infact, the liquor matures in oak exhausted 225L barriques before decanting. Before bottling, it is triple filtered using pure linen cloths. Thus delivering to the consumer, this traditional and historic unique Veneto Raboso liquor.

Colour

ruby red with violet reflexes, clear and consistent.

Bouquet

ample, very pleasant, slighthy peppery. Initially a fruity sensation with leading notes of Marasca cherry and wild blackberries. To the nose, delicious winey notes, hints of dried hay and spicy vanilla.

Taste

sweet, armonic and dry with great vitality. The bouquet reminds you of selvatic violets and wild cherries.

Aftertaste

to the taste you feel the great warmth slowly rising, this then followed by soft and sweet fruityness from which, in very gradual steps, a strong cherry flavour is perceived.

Alcohol content 20% vol.

Optimal serving temperature 20°C

Packaging

in 50 cl. bottle supplied in cases of 6.





Name and Denomination

Raboso grape Grappa from Veneto

Product description

is obtained adopting the unusual practice of blending a single varietal grappa with the must of Raboso grapes. It is a distilled product which aims to highlight the unique personality of the terroir and at the same time, transmit the most pure and most sensorial grape aromas possible. The skilled dosing of the various components, the brief refinement and the complex distillino operations involved, make the Raboso Grappa a truly unique product. A distilled liquor that delivers a completely new style and language.

Serving suggestion

a Chardonnay style tasting glass is recommended for use. Prior to drinking a brief ossignation time is also advised (5-10 minutes).

Colour crystalline reflections.

Bouquet

fresh and lively with hints of fruits and winey notes.

Taste

dry, armonic and velvety. Elegant and intense, with hints of pear and candied fruits.

Alcohol content 20% vol.

Optimal serving temperature 12°C

Gastronomic matches

ideal to accompany fresh seasonal fruits or blended as an aperitif in fruit based cocktails.

Packaging

50 cl. bottle supplied in cases of 6.



Grappa all'Uva di Raboso Affinata in Barrique



Name and Denomination

Barriqueu Raboso grape
Grappa from Veneto

Product description

a intense and elegant grappa obtained from sapient resting in precious oak barrels. Carefully nurtured over time in the small oak barriques, this grappa acquires it's own remarkable bouquet and personality, infusing itself with the sweet and characteristic aromas of aged wood.

Serving suggestion

it is recommended to best taste this grappa at ambient temperature using wide Bordeaux tasting glasses. Prior to drinking a brief ossignation time is also advised (5- 10 minutes).

Colour golden with amber reflexes.

Bouquet

to the nose you perceive the soft and smooth body with great notes of vanilla and the unusual fragrance of saracen wheat.

Taste

the end taste is persistent with taste of dried fruits and hazelnuts.

Alcohol content 39.5% vol.

Optimal serving temperature 20°C

Gastronomic matches

ideal to accompany all chocolates, dry fryut cakes and certainly a good sigar.

Packaging

50 cl. bottle supplied in cases of 6.



ANNO DOMINI
cosmetics

Crema M
ANTI-INVECCHIAMENTO
alle uve rosse

47
ANNO DOMINI
cosmetics

Scrub viso
EFFICACANTE



THE BEAUTY OF WINE

When it comes to 47 Anno Domini, the beauty of wine is not only about enjoying a fine glass: our 100% natural cosmetics are endowed with all the beneficial properties of red grapes.

A one-of-a-kind line, created in collaboration with Bologna University, ranging from soap to creams and oils, which reinvents our red grapes for a truly unusual purpose: beauty.

Red grapes provide the beneficial action, as they are rich in sugar and in polyphenols and antocians, able to

protect skin from ageing. They thus contribute to the creation of cosmetic formulas, becoming active hydrating and moisturising agents.

Proud, safe natural products

Our cosmetic line is all made from the marc of our organic vineyards. Enzymes are extracted through organic liquefaction, with water as the only solvent, which guarantees 47 Anno Domini cosmetics are 100% natural - in other words, unique.

ANTIOXIDANT

Grape polyphenols and antocians are highly antioxidant, able to prevent skin ageing.

ANTI-RADICAL

Polyphenols contrast the formatin of free radicals, which play the lead role in skin ageing.

HYDRATING

Sugar, which grapes carry in great quantity, is used in cosmetic formulas as a hydrating and moisturising active principle.



liquid soap with red grapes

With its gentle formula, liquid soap is suitable for cleansing any skin type, even the most sensitive. Red grape extracts, containing polyphenols, antocians, and sugar, enhance the formula with hydrating and antioxidant properties.

Packaging 500ml bottle



dry oil with red grapes

Dry oil features a perfect mix of vegetable oils endowed with excellent properties. Grape seed oil is a powerful antioxidant, hazelnut oil is used for its precious invigorating and soothing properties, while apricot stone oil provides your skin with hydration and suppleness, making it soft and smooth.

Packaging 250ml bottle with sprayer



hand cream with red grapes

Rich and nourishing emulsion: provides deep protection, contrasting ageing and repairing damage caused by repeated aggression by external agents like detergents and cleansers.

Non-greasy formula, easily absorbed, coats hands skin with a light protection layer, making it instantly look softer and moisturised.

Packaging 50ml bottle / 250ml bottle



body gommage with red grapes

Buttery texture rich in brown sugar granules for intense total-body exfoliation. A mix of precious select natural oils that eliminates toxins and dead cells, providing deep hydration and nourishment. Leaves you skin soft and silky.

Packaging 200ml pot



illuminating face serum antiage with red grapes

Provides deep nutrition and hydration, repulping skin with hyaluronic acid and rich state-of-the-art botox-like-effect peptides. Your skin looks smoother and more luminous, complexion is evened out. Contains a high percentage of red grape extracts, able to protect your skin from ageing caused by free radicals.

Packaging 50ml bottle



tonic body cream with red grapes

The dark body cream with red grapes, used daily, makes the skin more toned, young and elastic. The selected oils and vegetable butters, such as Grape seed oil, Shea butter and Cacao butter, thanks to the emollient properties, give the skin of the body nourishment and hydration.

Packaging 200ml pot



ANNO DOMINI
VINEYARDS

via Treviso Mare, 2 - 31056 - Roncade - Treviso
via Callalta Capoluogo, 52 - 31045 - Motta di Livenza - Treviso

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