


AZIENDA  AGRICOLA
TREVISANA

BIO





Azienda Agricola Trevisana is a small winery owned by the Tombacco Family since the seventies. It produces and bottles Italian wines with genuine and intense flavours, in the best wine-making tradition of Italy. It is located in Paese, in the heart of the Veneto Region: 20 hectares of vines are cultivated with passion to produce a high quality wine.

To protect and make the fruits of our land blossom we have chosen an approach that makes their naturalness their strong point: *all our vines are cultivated with a 100% organic method*. In this way we can guarantee a product of naturally good quality, while respecting the environment in which we live.

PINOT GRIGIO DOC DELLE VENEZIE



Grape Variety 100% Organic Pinot Grigio

Certification Organic Valoritalia | Vegan Society

Origin Veneto

Winemaking It is obtained from selected and healthy grapes, and through 3-day whole maceration in steel vats; after alcoholic fermentation, the wine is decanted into steel tanks where the fermentation is completed; after on, the wine is filtered, decanted and then bottled.

Storage and ageing In a humidity controlled cellar at a temperature of 10-12°C. Best drunk young.

Color Straw yellow.

Bouquet Pleasant, delicate, fruit, characteristic, intense and suggestive of apple and figs.

Flavor This wine is dry, velvety, tasty and fruity with a slight aftertaste of bitter almond; it is well-bodied and harmonic and has good acidity and alcoholic degree; it is very persistent on the palate and best drunk when young.

Alcohol Content 12.5% vol.

Optimal serving temperature 10-12°C

Gastronomic Matches To match with light recipes of the traditional cuisine, particularly suitable for vegan and vegetarian cuisine.

Packaging Bordolese reale bottle, 75 cl., 6 bottles per box.

MERLOT IGT VENETO



Grape Variety 100% Organic Merlot

Certification Organic Valoritalia | Vegan Society

Origin Vineyards of the Treviso countryside.

Winemaking Made from selected and healthy grapes through maceration in stainless steel vats. Fermentation happens at controlled temperature that does not exceed 24°C; then, the wine is daily pumped over. After the alcoholic fermentation, the wine is decanted into steel tanks where it completes the malolactic fermentation. Subsequently, the wine is triple filtered and then bottled.

Storage and ageing In a humidity controlled cellar at a temperature of 10-12°C. The ageing of this important wine can exceed 1-3 years.

Color Deep ruby red with violet hues.

Bouquet Characteristic with light hints of morel and dewberry. Green pepper in the final.

Flavor This wine is balanced, dry, well bodied and harmonic; it has a good tannic content and acidity.

Alcohol Content 12.5% vol.

Optimal serving temperature 18°C

Gastronomic Matches Ideal with vegetables, black olives, curry flavored dishes, suitable for traditional and vegan cuisine.

Packaging Bordolese reale bottle, 75 cl., 6 bottles per box.

CABERNET IGT VENETO



Grape Variety 100% Organic Cabernet Sauvignon

Certification Organic Valoritalia | Vegan Society

Origin Veneto.

Winemaking Made from selected and healthy grapes, and through maceration in steel vats; after alcoholic fermentation, the wine is decanted into steel tanks where it completes the malolactic fermentation, subsequently, the wine is triple filtered and then bottled.

Storage and ageing In a humidity controlled cellar at a temperature of 10-12°C. Maximum ageing 3 years, best drunk when young.

Color Ruby red with violet hues.

Bouquet Intense, characteristic and pleasantly herbaceous with hints of cherry and blackberry.

Flavor This wine, balanced and suggestive of cherry jam and green pepper, has a good tannic content, acidity and alcoholic degree; it is strong-bodied and persistent on the palate.

Alcohol Content 12.5% vol.

Optimal serving temperature 16-18°C

Gastronomic Matches Ideal with spicy dishes, vegetable couscous, timbales of pasta, pasta with tomato, suitable for traditional and vegan cuisine.

Packaging Bordolese reale bottle, 75 cl., 6 bottles per box.

PROSECCO DOC SPUMANTE EXTRA DRY



Grape Variety 100% Organic Glera

Certification Organic Valoritalia | Vegan Society

Origin Vineyards of the Treviso countryside.

Winemaking Selected and healthy grapes; soft pressing and 10-day test winemaking in steel tanks. After the second fermentation at controlled temperature in pressurised vats using the Charmat method, the wine is filtered and decanted with isobaric technique before being bottled.

Storage and ageing In a humidity controlled cellar at a temperature of 10-12°C. Best drunk young.

Color Pale straw yellow, light lime green highlights.

Bouquet Pleasant, light, fine, delicate and long-lasting, fruity, with characteristic bouquet of Golden Delicious apples.

Flavor Velvety, fruity, slight and smooth, with a fine perlage, full-bodied, harmonic, excellent acidity and alcohol, excellent long-lasting flavour.

Alcohol Content 11% vol.

Optimal serving temperature 6-8°C

Gastronomic Matches Classic Venetian aperitif, ideal with asparagus risotto, vegetable crepes, vegan appetizers, excellent with dishes with truffles, strawberries and avocados.

Packaging Bottle, 75 cl., 6 bottles per box.

PROSECCO D.O.C. FRIZZANTE



Grape Variety 100% Glera

Origin Veneto

Winemaking Obtained by soft pressing, with separation from the grape skins. Alcoholic fermentation is carried out under temperature controlled conditions, where the spumante base is kept in stainless steel tanks at 8-10°C. The spumante base is then filtered and placed in autoclaves, sweetened a little and selected yeasts are also added. Once the desired pressure is achieved, the glera spumante is chilled and cold stabilised for 15 days at -4°C, it is subsequently filtered and isobarically bottled.

Storage and ageing In a cool and dark place.

Color Straw yellow with light green reflexes.

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

Taste Velvety, fresh, fruity, lively and light with fine perlage. Armonic, fine structure, excellent acidity and delivers a most pleasant lingering aftertaste. Best drunk when young.

Alcohol Content 11% vol.

Optimal serving temperature 4-6°C

Gastronomic Matches Excellent alone as an aperitif. Ideal with light pasta and slice dishes.

Packaging Bottle, 75 cl., 6 bottles per box.



RABOSO IGT VENETO



Grape Variety 100% Organic Raboso

Certification Organic Valoritalia | Vegan Society

Origin Veneto

Winemaking healthy, selected grapes; 15-day maceration in steel vats. After the alcoholic fermentation, the wine is decanted into steel vats where it completes the malolactic fermentation. After an initial decanting stage, the wine is filtered and decanted before being bottled.

Storage and ageing In the cellar, at controlled humidity and a temperature of 10-12°C. Maximum ageing 1 year.

Color Intense ruby red with purplish highlights.

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

Flavor Balanced, dry, sapid, full-bodied and harmonic, with nuances of raspberry, correctly tannic, good acidity and alcohol, good long-lasting flavour, to be drunk young.

Alcohol Content 11% vol.

Optimal serving temperature 16-18°C

Gastronomic Matches great all round wine, excellent with grilled meats and stewed eel. Suitable for soft cheeses and vegan cuisine.

Packaging Bottle, 75 cl., 6 bottles per box.

RABOSO IGT VENETO FRIZZANTE



Grape Variety 100% Organic Raboso

Certification Organic Valoritalia | Vegan Society

Origin Veneto

Winemaking Selected and healthy grapes are harvested, crushed and destemmed. Follows 15-day maceration in steel vats. After the alcoholic fermentation, the wine is decanted, obtaining the base wine for our sparkling Raboso.

Storage and ageing In a cool and dark place. Maximum ageing 1 year.

Color Intense ruby red with purplish highlights.

Bouquet Winy and intense, elegant, with hints of undergrowth fruits (morello cherry and wild berries).

Taste Balanced, dry, sapid, full-bodied and harmonic, with nuances of red fruit; good balance among acidity, alcohol and sweetness. Pleasant sensation given by the perlage.

Alcohol Content 11,5% vol.

Optimal serving temperature 6-10°C

Gastronomic Matches Excellent alone as an aperitif. Ideal with pork and cheese dishes or with dessert. Suitable for vegan cuisine.

Packaging Bottle, 75 cl., 6 bottles per box.

GLERA IGT VENETO FRIZZANTE



Grape Variety 100% Glera

Origin Veneto region.

Winemaking obtained by soft pressing, with separation from the grape skins. Alcoholic fermentation is carried out under temperature controlled conditions, where the spumante base is kept in stainless steel tanks at 8-10°C. The spumante base is then filtered and placed in autoclaves, sweetened a little and selected yeasts are also added. The Charmat method is utilised. Once the desired pressure is achieved, the glera spumante is chilled and cold stabilised for 15 days at -4°C, it is subsequently filtered and isobarically bottled, in order to maintain the lively bubbles.

Storage and ageing best stored in a cool and dark cellar.

Colour Straw yellow with light green reflexes.

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

Flavour velvety, fresh, fruity, lively and light with fine perlage. Armonic, fine structure, excellent acidity and delivers a most pleasant lingering aftertaste.

Alcohol content 11% vol.

Optimal serving temperature 4-6°C

Gastronomic matches excellent by itself as an aperitif. A great wine all rounder.

Packaging in 75cl Collio bottles in cases of 6 bottles.

