

RINOMATA CANTINA
TOMBACCO
fondata nel
1919



WINE BOOK

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Accredited winery that actively operates in the wine market since 1919

HISTORY

Borne strictly as an agricultural enterprise, dedicated exclusively to fruit production, the company has always been fuelled by a deep love for agriculture and for maintaining local traditions. Since it's beginning, it has concentrated all it's efforts in obtaining products that are qualitatively superior without ever letting down the expectations of it's customers.

In 1919, encouraged by the good results so far obtained, it began it's winemaking activity, firstly with the cultivation of it's own vineyards and grape processing, then adopting a more commercial face, by buying-in and refining wines from many other Italian cantinas and regions.

In this way, over the course of the years, the company transformed itself into one which firmly established itself in the Italian and

foreign markets with a wide choice of wine products.

Changing times and customer demand variations, these latter becoming always more and more sophisticated, drove the company to make some radical decisions and innovations: so the in situ installation of it's own bottling plant and the adoption of the most modern wine making techniques, these two investments thus opening up significant new market segments.

“The character of the wine is first of all determined by the terroir: it's climate and by the geological composition of the soil profile on which the grapes grow”

WINERY

Based in Trebaseleghe, a rural town just a few kilometers away from the cities of Padua, Venice and Treviso, the Vinicola Tombacco Winery has the fortune of finding itself in the heart of the Triveneto DOC and IGT wine zones. It is a region protected by the Alps, and although even very close to the Adriatic sea, it is rich with rivers and fluvial plains and sheltered from the cold wind. In these conditions, the earth generously gives body, colour and uniqueness to the Veneto wines.

It's long tradition and it's capillary territorial national presence guarantee the Tombacco Winery first choice on the best wines available and excellent buying conditions. This is why the company is able to offer to it's customers high quality products at very competitive prices.

TODAY

Today, Vinicola Tombacco is one of the most important privately owned Italian wineries and is also highly regarded at International level as well.



INTERNATIONAL MARKET

Over the years Vinicola Tombacco has positioned itself very well in the International market, exporting wines from all Italian regions to hundreds of satisfied customers.

The significant and constant productivity capacity and the highest level of quality control enable Vinicola Tombacco to be internationally present in all European markets, the USA and parts of Asia.

“A great wine is the one that most completely harnesses the perfume, colour and taste that mother nature has hidden in each shiny mature grape of the bunch, thus highlighting in the wine the mysterious and fascinating links between earth and nature”



ca' del doge



The Doge of Venice

In Venetian the Doxe, was the chief magistrate and leader of the Most Serene Republic of Venice, a role that began in 697 and that lasted until the fall of the Venetian Republic in 1797. The Doge was the equivalent the King of Venice.

Dependant upon the political climate and foreign invasions, he acted as chief notary or military leader. The Doge, Leader of the Church of Saint Mark, was the official representative of Venice in all public ceremonies and in all diplomatic relations with foreign powers, where he showed regalness without actually being a King.

The logo shown to the side is the symbol of Venice: it is the Lion of St. Mark, in times of peace presenting an open book, in times of war a closed book.

The Doge's residence was the Ducal Palace in Venice, know in dialect as Ca' del Doge.



Pinot Bianco I.G.T. TreVenezie

Ca' Del Doge

Grape Variety 100% Pinot Bianco
Origin Triveneto
Winemaking

it is obtained from hand selected and healthy grapes and by immediate separation of the grape skins after first pressing. The must obtained is then cooled and cleared and left to ferment in steel vats at 18°C. When the alcoholic fermentation is completed, the wine is twice transferred and then double filtered before bottling.

Storage and ageing
in a humidity controlled cellar at a temperature of 10-12°C.

Colour
straw yellow.

Bouquet
fruity and persistent, pleasant, light and characteristic.

Flavour
this wine is dry, sapid, tasty and ouzes freshness when young, it is also mid-bodied and harmonic with nice apple notes; it has good acidity; it is persistent on the palate.

Alcohol content 11% vol.
Optimal serving temperature 10-12°C
Gastronomic matches

it is an aperitif wine ideal with hors d'oeuvres, Parma ham, fresh fish, and fish-based pasta and rice main courses.

Packaging
in 75cl Bordolese bottles in 6 bottle boxes.

www.rinomatatombacco.it



order code: PF0092G



Chardonnay I.G.T. TreVenezie

Ca' Del Doge

Grape Variety 100% Chardonnay
Origin Triveneto
Winemaking

it is obtained from hand selected and healthy grapes and by immediate separation of the grape skins after first pressing. The must obtained is then cooled and cleared and left to ferment in steel vats at 18°C. When the alcoholic fermentation is completed, the wine is twice transferred and then double filtered before bottling.

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

Colour
clear straw yellow with green hues.

Bouquet
pleasant and delicate with nice hints of apple.

Flavour
this wine is dry, velvety, fruity, floral, and suggestive of apple, acacia, and honey; it is mid-bodied and harmonic, and has good acidity and alcoholic degree; it is persistent on the palate and always best drunk when young.

Alcohol content 11% vol.
Optimal serving temperature 10-12°C
Gastronomic matches

this wine is excellent as an aperitif and with hors d'oeuvres, cold meats and salami, main and second fish courses, crustaceans, mollusks, and soft non-fermented cheeses.

Packaging
in 75cl Bordolese bottles in 6 bottle boxes.

www.rinomatatombacco.it



order code: PF0023G

CARUSO

Vino Bianco

Caruso



Winemaking

it is obtained from selected and healthy grapes, and whole maceration in steel vats; after alcoholic fermentation, the wine is decanted into steel tanks where the fermentation is completed (after a first decanting stage); after that, the wine is decanted filtered and triple filtered so as to ensure top quality.

Storage and ageing

in a humidity controlled cellar at a temperature of 10-12°C.

Colour

straw yellow with green hues.

Bouquet

pleasant and delicate with hints of apple.

Flavour

this wine is semi-dry, velvety, fruity and suggestive of golden apples, floral and suggestive of acacia, light-bodied and balanced; it has good acidity and is also persistent on the palate; it is best drunk when very young.

Alcohol content 11% vol.

Optimal serving temperature 10-12°C

Gastronomic matches

this wine is excellent as an aperitif with hors d'oeuvres, cold meats and salami, fish-based main and second courses, shellfish and mollusks.

Packaging

in 75cl Bordolese bottles in 6 bottle boxes.

order code: PF0046



Cabernet I.G.T. Veneto

Ca' Del Doge

www.rinomatatombacco.it



Grape Variety 100% Cabernet

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 2 years, best drunk when young.

Colour

ruby red with violet hues.

Bouquet

intense, characteristic and pleasantly herbaceous with hints of cherry and blackberry.

Flavour

this wine, balanced and suggestive of cherry jam, has a coffee and chocolate aftertaste; it has a good tannic content, acidity and alcoholic degree; it is strong-bodied and persistent on the palate; its tannins, firm and fairly soft when it is young, are bound to improve with ageing.

Alcohol content 11% vol.

Optimal serving temperature 16-18°C

Gastronomic matches

red meats, roasts, grilled meats, barbecued red meats, pasta with ragù or amatriciana sauce, and semi aged cheeses.

Packaging

in 75cl Bordolese bottles in 6 bottle boxes.

order code: PF0287



Merlot I.G.T. Veneto

Ca' Del Doge

Grape Variety 100% Merlot
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 2 years, best drunk when young.

Colour
deep ruby red with violet hues.

Bouquet
characteristic and delicate with light hints of raspberry, morel and dewberry.

Flavour
this wine is balanced, dry, tasty, well-bodied and harmonic with hints of coffee; it has a good tannic content, acidity and alcoholic degree; it is persistent on the palate and best drunk when young.

Alcohol content 11% vol.
Optimal serving temperature 16-18°C

Gastronomic matches
this great all round wine is excellent with sausage-based dishes, roasts, stewed meat, poultry, pork, and soft semi-aged cheeses.

Packaging
in 75cl Bordeaux bottles in 6 bottle boxes.



www.rinomatiatombacco.it

order code: PF0288

CARUSO

Vino Rosso

Caruso

Winemaking

it is obtained from selected and healthy grapes, and whole maceration in steel vats; after alcoholic fermentation, the wine is decanted into steel tanks where the fermentation is completed (after a first decanting stage); after that, the wine is decanted filtered and triple filtered so as to ensure top quality.

Storage and ageing
in a humidity controlled cellar at a temperature of 10-12°C.

Colour
bright ruby red with slight violet hues.

Bouquet
delicate with very good persistence; to the nose it is intense and suggestive of red berries like currant, blackberry, raspberry and strawberry.

Flavour
this wine is semi dry and fruity with a slight aftertaste of dewberry and spices; it is light-bodied and harmonic, and has good acidity; it is lightly alcoholic and persistent on the palate, and best drunk when very young.

Alcohol content 11% vol.
Optimal serving temperature 14-16°C

Gastronomic matches
this wine is very good with substantial main courses; it is ideal with "polenta" and sausages, and with preparations based on grilled, roasted or stewed red meat; it also goes well with halfprocessed semi aged cheeses.

Packaging
in 75cl Bordeaux bottles in 6 bottle boxes.



www.rinomatiatombacco.it

order code: PF0269



Fioroso Cuvée Vino Frizzante Bianco Ca' Del Doge

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

Origin North-east

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 vinification process

the base wine is sterile filtered, the necessary sugars and selected special yeasts are then added and all is placed in autoclave to referment 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

elegant, smooth, at the beginning we have some fruity notes, especially apple, followed by the flowers, especially hawthorn.

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 fish dishes and with most starter dishes.

Packaging

in 75cl bottles in 6 bottle boxes.

www.rinomatiombacco.it



order code: PF0184E



Il Silvestre Bianco Spumante Extra Dry Ca' Del Doge

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

Origin Triveneto

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 vinification process

the base wine is sterile filtered, the necessary sugars and selected special yeasts are then added and all is placed in autoclave to referment until the desired bar pressure of 4.00-6.00 atm is reached.

Storage and ageing

in a dark humidity controlled cellar at a temperature of 10°C. The freshness and the aroma of the wine express themselves at best during the first year of aging.

Colour

light straw yellow with persistent bubbles always in the glass.

Bouquet

elegant, smooth, at the beginning we have some fruity notes, especially apple, followed by the flowers, especially acacia.

Flavour

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

Alcohol content 11% vol.

Optimal serving temperature 4-6°C

Gastronomic matches

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

Packaging

in 75cl bottles in 6 bottle boxes.

www.rinomatiombacco.it



order code: PF2483



Prosecco D.O.C. Spumante Extra Dry Ca' Del Doge

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.

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 referment 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 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 fluid 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 75cl bottles in 6 bottle boxes. Magnum available.



www.rinomatatombacco.it

order code: PF2398D 75cl

order code: PF2426D 150cl

serenissima



Serenissima

In Latin Venetiarum ResPublica, in Venetian Serenissima Repubblica Vèneta is the name of an ancient independent State with Venice as the capital city.

Also known with the ancient name of The Duchy of Venice, or even with the references of the Republic of St. Mark and, in later times,

Venetian Republic, but generally referred to with the simpler name of the Serenissima. This State included, from the XVIII century and until its fall, great part of North-East Italy, Istria and Dalmatia and most of the islands in the Adriatic Sea (the Gulf of Venice) and in the Northern Aegean Sea. In its glory of expansion, between the XIII and XVI

centuries, it included the Peloponnesus (Morea), Crete and Cyprus, great part of the Greek Islands, and also many cities and ports in the Southern Mediterranean basin.

The Most Serene
Republic of Venice


Serenissima

Pinot Grigio D.O.C. delle Venezie

Serenissima

Grape Variety 100% Pinot Grigio

Origin Veneto area

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 a first decanting stage); 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 when young.

Colour

straw yellow.

Bouquet

pleasant, delicate, fruit, characteristic, intense and suggestive of apple and figs.

Flavour

this wine is dry, velvety, tasty and fruity with a slight after-taste 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% vol.

Optimal serving temperature 10-12°C

Gastronomic matches

this wine is excellent as an aperitif and ideal with seafood salads and main courses based on fish and crustaceans. It is perfect with white meats, and boiled, grilled or fried fish.

Packaging

in 75cl Bordolese bottles in 6 bottle boxes.



www.rinomatiombacco.it

order code: PF0091L


Serenissima

Chardonnay I.G.T. TreVenezie

Serenissima

Grape Variety 100% Chardonnay

Origin Triveneto

Winemaking

it is obtained from hand selected and healthy grapes and by immediate separation of the grape skins after first pressing. The must obtained is then cooled and cleared and left to ferment in steel vats at 18°C. When the alcoholic fermentation is completed, the wine is twice transferred and then double filtered before bottling.

Storage and ageing

in a humidity controlled cellar at a temperature of 10-12°C. Best drunk when young.

Colour

clear straw yellow with green hues.

Bouquet

pleasant and delicate with nice hints of apple.

Flavour

this wine is dry, velvety, fruity, floral, and suggestive of apple, acacia, and honey; it is mid-bodied and harmonic, and has good acidity and alcoholic degree; it is persistent on the palate and always best drunk when young.

Alcohol content 11% vol.

Optimal serving temperature 10-12°C

Gastronomic matches

this wine is excellent as an aperitif and with hors d'oeuvres, cold meats and salami, main and second fish courses, crustaceans, mollusks, and soft non-fermented cheeses.

Packaging

in 75cl Bordolese bottles in 6 bottle boxes.



codice ordine: PF0016F



Prosecco D.O.C. Spumante Extra Dry Serenissima

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.

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 referment 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 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 fluid 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 75cl bottles in 6 bottle boxes.



www.rinomatatombacco.it

order code: PF2428E



Prosecco D.O.C. Spumante Extra Dry Serenissima

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.

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 referment 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 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 fluid 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 20cl bottles in 6 bottle boxes.



www.rinomatatombacco.it

order code: PF2459D



magnum white

Serenissima



Vino Bianco Due Rose

Alcohol content 11% vol.

Bordolese 1.5L bottles, in cases of 6 bottles.

order code: PF1204

Pinot Grigio D.O.C. Delle Venezie

Alcohol content 12% vol.

Bordolese 1.5L bottles, in cases of 6 bottles.

order code: PF1222D

Bianco Frizzante

Alcohol content 8% vol.

Bordolese 1.5L bottles, in cases of 6 bottles.

order code: PF1302



magnum red

Serenissima



Cabernet I.G.T. Veneto

Alcohol content 11% vol.

Bordolese 1.5L bottles, in cases of 6 bottles.

order code: PF1410

Merlot I.G.T. Veneto

Alcohol content 11% vol.

Bordolese 1.5L bottles, in cases of 6 bottles.

order code: PF1405

san tiziano

*San
Tiziano*

Our deepest origins continue to live on the San Tiziano line labels.

The territory and the traditions that we

were born into link us to grapes and wines that are a part of us, our grandparents and the way of life of the Venetian countryside.

A dip into the simplicity of authentic and lively flavours, the essence of our winery.

San
Tiziano

Fragolino Bianco Fruit flavoured Spumante's San Tiziano

Fruit flavoured drink made from spumante wine.
A very aromatic fruit flavoured drink made from a spumante wine, the recipe dates back to an ancient wine which was made from "uva fragola selvatica" and "Isabella" grape varieties. This drink was very popular after World War 2 and drank mainly in Northern Italy.

Colour

crystal clear.

Bouquet

intense note, fresh and aromatic, pleasantly sparkling.

Flavoured

strawberry flavoured.

Gastronomic matches

to be served chilled. Recommended for consumption as an aperitif or as a mixer for cocktails.



www.rinomatiombacco.it

order code: PF0011E

trevisana



In the Trevigiano region, based around the city of Treviso, the area is renowned for the growing of precious grape varieties. In this region, in 1978, the Azienda Agricola La Trevisana is founded, occupying an area of 16 hectares entirely devoted to vineyards. The fluvial shale profile, the high level of attention and care that the Azienda dedicates to its

vineyards, the application of the most modern wine making techniques, for years these factors allow the production of wines of great character and personality.

The company is in the process of becoming a certified organic farm.

This means that the wines produced are free from pesticides, herbicides, artificial fertilizers and chemical products. The Azienda Agricola Trevisana was among the first, in the early 1970's, to understand the benefits of applying leading edge cultivation techniques: thanks to this, the wines produced today are distinguished for their clarity, purity and quality.

Prosecco D.O.C. Spumante Extra Dry Azienda Agricola Trevisana

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.

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 referment 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 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 fluid 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 75cl bottles in 6 bottle boxes.

www.rinomatatombacco.it



order code: PF2309D

Prosecco Rosé D.O.C. Vino Spumante Extra Dry Azienda Agricola Trevisana

Grape Variety 85 to 90% Glera, 10 to 15% Pinot Nero vinified in red. **Origin** the provinces of Treviso, Padua, Belluno, Venice, Vicenza, and the provinces of Gorizia, Pordenone, Trieste and Udine.

Winemaking 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 yeasts necessary for the second fermentation and specially selected sugars 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 in 75cl bottles in 6 bottle boxes.

www.rinomatatombacco.it



order code: PF2502D

other formats available



Some of the famous Vinicola Tombacco wines are available in innovative multi liter formats. Always keeping a watching eye on market developments, even in the wine bottling segment, Vinicola Tombacco now provides 20 L plastic Key Keg barrels made in PET,

completely recyclable, light in weight and very economical. They also adapt to the majority of drink dispensing operating systems. The distinctive characteristic of the Key Kegs is the "bag" concept: the wine is put inside an internal bag, protected by a strong pre

pressurised PET container barrel. They are available in different formats, have an outer cardboard personalised box if required, they are light, very strong and recyclable.

Bulk wine multi liter options for mono use plastic barrels

available in 20L key kegs

Minimum order always 3 pallets per product line

Freschetto Bianco Gold Top seal F250001

White wine obtained through careful vinification of white grape varieties. To the eye it has a clear light straw yellow colour, to the nose it presents pleasant fruity sensations, to the palate it is seductive and very drinkable. Great matched with most first courses and with salami in general. Serving temperature 8-10°C. Gradation 11% vol. Residual sugar 10g/l.

Birbo Grey Top seal F250002

White wine obtained through careful vinification of white grape varieties. Very nice clear yellow in colour, flowery perfume with hints of citrus fruits, dry and firm in taste. Birbo is recommended to accompany soups in general and flavoured first course dishes. Serving temperature 8-10°C. Gradation 12% vol. Residual sugar 6g/l.

Freschetto Rosso Red Top seal F250201

Red wine obtained through careful vinification of red grape varieties. It has a nice ruby red colour with delicate hints of red fruits, soft and smooth to the palate. Excellent matched with all white meat dishes. Serving temperature 8-10°C. Gradation 11% vol. Residual sugar 10g/l.

Merlot I.G.T. Veneto Grey Top seal F250203

Red wine varietal obtained from careful vinification of Merlot I.G.T. Veneto grapes. Live red in colour, to the nose it presents notes of black fruits mainly blackberries and blueberries, to the taste it is light and smooth. Matches very well with all red meat based pasta dishes. Serving temperature 12-16°C. Gradation 11% vol. Residual sugar 10g/l.

Cabernet I.G.T. Veneto Blue Top seal F250202

Red wine varietal obtained from careful vinification of Cabernet grapes. Possesses an intriguing intense red colour with violet reflexes. Great synergy between herbaceous hints and red fruit notes, classic in taste, sapid and smooth. Excellent when matched with second course dishes based on venison, wild fowl and charcoal grilled red meats. Serving temperature 12-16°C. Gradation 12% vol. Residual sugar 10g/l.

Raboso I.G.T. Veneto Yellow Top seal F250208

Red wine obtained from careful vinification of Raboso I.G.T. Veneto grapes. Intense ruby red in colour with intriguing violet reflexes, displays hints of red fruits in particular cherry and marasca – pleasing balance between acidity and softness. Matches extremely well with most cheeses and salamis. Serving temperature 12-16°C. Gradation 11% vol. Residual sugar 25g/l.

Brioso Dry Bianco White Top seal F250101

White sparkling wine obtained through careful vinification of white grape varieties. Pleasing yellow in colour with greenish hues, pleasing nose presenting fresh fruity notes, to the taste it is dry and aromatic. Ideal matched with traditional fish based dishes. Serving temperature 4-8°C. Gradation 11% vol. Residual sugar 8.5g/l.

Bianco Martinelli Dark Green Top seal F250103

Natural fermentation white sparkling wine obtained through careful vinification of white grape varieties. Light straw yellow in colour, it presents fresh and fruity perfumes of apples and pears, to the taste it has a perfect harmony between acidity and softness, pleasing final flow of bubbles. Great with all appetizer dishes. Serving temperature 4-8°C. Gradation 10.5% vol. Residual sugar 16 g/l.

Bianco I.G.T. Veneto Yellow Top seal F250109

Natural fermentation white sparkling wine obtained through careful vinification of a number of Glera I.G.T. Straw yellow in colour with green hues, particularly fruity and aromatic, pleasantly fizzy, soft and slightly acid but very elegant. Ideal used in aperitifs or cocktails and most recommended to accompany all white fish dishes. Serving temperature 4-8°C. Gradation 10.5% vol. Residual sugar 16g/l.

Briscolo Rosé Gold Top seal F250512

Natural fermentation rosé sparkling wine obtained through careful vinification varieties. Well structured intense rosé colour with cherry reflexes, fruity and well balanced between acidity and sugars. Perfect when matched as an aperitif with finger food appetizers. Serving temperature 4-8°C. Gradation 10.5% vol. Residual sugar 30 g/l.

Lambrusco Rosso Frizzante Dark Green Top seal F250301

Natural fermentation red sparkling wine obtained through careful vinification of Veneto region varieties. To the nose it is fruity and winey, intense with perfumes of red fruits, it is sweet and well balanced. Serving temperature 8-12°C. Gradation 9% vol. Residual sugar 50 g/l.

Settebello Rosso Frizzante Blue Top seal F250304

Natural fermentation red sparkling wine obtained through careful vinification of Veneto region varieties. Ethereal red fruit notes balanced by hints of herbs, full, soft, rightly lovable. Serving temperature 8-12°C. Gradation 10.5% vol. Residual sugar 30 g/l.



Pinot Grigio D.O.C.
Delle Venezie
Ca' Del Doge

PF1203D



Chardonnay I.G.T.
TreVenezie
Ca' Del Doge

PF0023G



Pinot Bianco I.G.T.
TreVenezie
Ca' Del Doge

PF0092G



Vino Bianco
Caruso

PF0046



Cabernet I.G.T.
Veneto
Ca' Del Doge

PF0287



Merlot I.G.T.
Veneto
Ca' Del Doge

PF0288



Vino Rosso
Caruso

PF0269



Fioroso Cuvée
Bianco Frizzante
Ca' Del Doge

PF0184E



Il Silvestre
Bianco Spumante
Ca' Del Doge

PF2483



Prosecco D.O.C.
Spumante
Ca' Del Doge

PF2398D (75cl)
PF2426D (150cl)



Pinot Grigio D.O.C.
Delle Venezie
Serenissima

PF0091L



Chardonnay I.G.T.
TreVenezie
Serenissima

PF0016F



Prosecco
D.O.C. Spumante
Serenissima

PF2428E



Prosecco
D.O.C. Spumante
Serenissima

PF2459D



Fragolino Bianco
San Tiziano

PF0011E



Prosecco
D.O.C. Spumante
Azienda Agricola Trevisana

PF2309D



Prosecco Rosé
D.O.C. Spumante
Azienda Agricola Trevisana

PF2502D

RINOMATA CANTINA
TOMBACCO
fondata nel
1919



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