

## **LABEL**

The name Piradobis comes from the transliteration of the Georgian word which means IDENTITY. The nomenclature is intended as a tribute to the homeland of terracotta winemaking and the cradle of world viticulture. After the destemming and crushing takes place, the grapes are transferred to terracotta jars. For us, the jar is not just a container but an ideal concept for the search of a strong bond with the earth, a research that aims to respect the identity of the wine.

#### VARIETAL COMPOSITION

89% Merlot, 7% Raboso Piave, 4% Passito di Raboso Piave

### **SOIL**

Stony and medium-textured soils near the Piave River

## **ALCOHOL CONTENT**

13,5% vol

# WINE MAKING PROCESS

Grapes harvested by hand and spread on 6-kilogram boxes, undergo a process of over-ripening to concentrate all the substances contained in them.

Vinification and aging in TERRACOTTA JARS, maceration on the skins for 100 days.

## **ORGANOLEPTIC FEATURES**

Deep ruby red with slightly garnet reflections. Notes of cherry and plum in spirit, figs, a slight hint of vanilla and caramel, a salty sensation of the jar, olfactory complexity (mix of spices). Wide, full, warm, wraparound.

### TEMPERATURE OF SERVICE

16-18 °C

#### **WINE PAIRING**

Meditation wine, to be paired with cheese, cold cuts.

Merlot 85% Raboso 15%



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