



S. OSVALDO

CARATTERI NOBILI



LISON DOCG

ANTICHI **A.P.** PODERI

Vines: Tocai Italico

Indication: DOCG Lison Pramaggiore

Origin: Eastern Veneto region

A native variety from Friuli with similar varieties in the Friuli and Veneto regions. Medium sized bunch, pyramid shaped trunk, compact. Round grapes, delicate green skin; round, three-lobed leaves.

The wine: Typical straw yellow colour with greenish hues. Dry, fresh and well-structured on the palate, pleasantly aromatic. Notes of almonds, citrus, apples and exotic fruit.

Tips: Serve at 8-10° C. Open just before drinking. Recommended with prosciutto, eggs, charcuterie and cheese. Good pairing with soup, fish and sauces. A wine to be enjoyed young to fully savour the sensorial properties. Store in a cool place out of direct sunlight.

Size: 0,75l

Alcohol: 12,50%

Sugar: 4,00gr/l



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PINOT GRIGIO

DOC Venezia

ANTICHI **A.P.** PODERI

Vines: Pinot Grigio

Indication: DOC Venezia

Origin: Eastern Veneto region

A native variety from France, a mutation of Pinot Noir. Small, cylindrical, compact bunch. Grey-blue, bloom-covered grapes; small, three-lobed leaves.

The wine: Strong straw yellow colour. Characteristic aromas of tropical fruit, pear, citrus fruit. Delicate mouth feel, slightly acidulous and lingering.

Tips: Serve at 8-10° C. Open just before drinking. Recommended as an aperitif with shellfish and fish. A wine to be enjoyed young to fully savour the sensorial properties. Store in a cool place out of direct sunlight.

Size: 0,75l

Alcohol: 12,50%

Sugar: 3,00gr/l



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SAUVIGNON

DOC Lison Pramaggiore

ANTICHI **A.P.** PODERI

Vines: Sauvignon

Indication: DOC Lison Pramaggiore

Origin: Eastern Veneto region

A native variety from France, small-medium bunch, two wings, compact, medium-large grapes, green, bloom-covered. Three-lobed leaves, dark green.

The wine: Straw yellow colour, fresh and lingering fragrance. Acidulous and balanced aroma. Intense and elegant fragrances of peach, pineapple, citrus fruit and sage.

Tips: Serve at 8-10° C. Open just before drinking. Recommended with shellfish. Perfect pairing with asparagus. A wine to be enjoyed young to fully savour the sensorial properties. Store in a cool place out of direct sunlight.

Size: 0,75l

Alcohol: 12,50%

Sugar: 4,00gr/l



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CHARDONNAY DOC Venezia

ANTICHI **A.P.** PODERI

Vines: Chardonnay

Indication: DOC Venezia

Origin: Eastern Veneto region

A native variety from France, medium sized bunch, compact. Small-medium round golden yellow grapes; regularly toothed leaves.

The wine: Straw yellow colour with golden hues. Golden apple aroma, fresh bread crust, honey, very fine and etheric. Appealing, pleasant and with soft taste.

Tips: Serve at 8-10° C. Open just before drinking. Recommended as an aperitif with light appetizers. Good pairing with fish, soup, pasta and white meat. A wine to be enjoyed young to fully savour the sensorial properties. Store in a cool place out of direct sunlight.

Size: 0,75l

Alcohol: 12,50%

Sugar: 3,00gr/l



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REFOSCO DAL PEDUNCOLO ROSSO DOC Lison Pramaggiore

ANTICHI **A.P.** PODERI

Vines: Refosco dal Peduncolo Rosso

Indication: DOC Lison Pramaggiore

Origin: Eastern Veneto region

An old native variety from the area between Karst and Istria. Large, cone-pyramid shaped bunch with wings. Round, blue-black grapes with red stem. Light and bloom-covered skin. Large three-lobed leaves. Different from the Refosco d'Istria, better known as Terrano.

The wine: Red intense ruby colour, medium tannin-rich with notes of wild blueberry, blackberry, cherry. Typical herbaceous, round, full taste.

Tips: Serve at 18° C. Open one hour before drinking. Recommended with game, spiced sausage and pork shank. Good pairing with all typical and traditional dishes of the Veneto region.

Size: 0,75l

Alcohol: 12,50%

Sugar: 3,00gr/l



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CARATTERI NOBILI



MERLOT DOC Venezia

ANTICHI **A.P.** PODERI

Vines: Merlot

Indication: DOC Venezia

Origin: Eastern Veneto region

A native variety from Girona. Two-winged bunch, compact, pyramid shaped, round grapes, bloom-covered and dark blue skin. Five-lobed leaves.

The wine: Red ruby colour. Harmonic, typical and lingering wine. Dry with a tannin-rich taste. Morello cherry, raspberry and blueberry fragrances.

Tips: Serve at 16-18° C. Open one hour before drinking. Recommended with meat and fresh cheese. Good pairing with most of the Veneto region dishes.

Size: 0,75l

Alcohol: 12,50%

Sugar: 3,00gr/l



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CARATTERI NOBILI



CABERNET FRANC DOC Venezia

ANTICHI **A.P.** PODERI

Vines: Cabernet Franc

Indication: DOC Venezia

Origin: Eastern Veneto region

A variety from Bordeaux. Loose, winged bunch; resistant, black skin; five-lobed leaves, dark green, irregularly toothed.

The wine: Red intense ruby colour, herbaceous, typical, lingering and dry taste. Notes of green pepper, cut grass, tobacco.

Tips: Serve at 18-20° C. Open one hour before drinking. Recommended with red roast meat, game. Its full flavour perfectly matches seasoned cheese with an assertive taste.

Size: 0,75l

Alcohol: 12,50%

Sugar: 2,00gr/l



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CARATTERI NOBILI



CABERNET SAUVIGNON DOC Venezia

ANTICHI **A.P.** PODERI

Vines: Cabernet Sauvignon

Indication: DOC Venezia

Origin: Eastern Veneto region

A variety from Bordeaux. Compact, medium-small thick bunch with a large wing; blue-violet skin; lobate leaves.

The wine: Red intense ruby colour. Herbaceous, lingering and a balanced tannin taste. Notes of raspberry, wild blackberry and ripe cherry.

Tips: Serve at 16-18° C. Open one hour before drinking. Recommended with roast meat and game. Good pairing with salty and spicy cheese.

Size: 0,75l

Alcohol: 12,50%

Sugar: 3,00gr/l