



S. OSVALDO

CARATTERI NOBILI



PINOT GRIGIO IGT Veneto

COLLEZIONE TERRA DEI DOGI

Vines: Pinot Grigio

Indication: IGT Veneto

Origin: Eastern Veneto region

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

The wine: Pale straw yellow colour with golden hues. Fresh, fruity, velvety, harmonic and balanced taste.

Tips: Serve at 8-10° C. Open just before drinking. Recommended with starters and charcuterie. A wine to be enjoyed young, store in a cool place out of direct sunlight.

Size: 0,75l

Alcohol: 11,50%

Sugar: 4,00gr/l



S.O.SVALDO

CARATTERI NOBILI



CHARDONNAY

IGT Veneto

COLLEZIONE TERRA DEI DOGI

Vines: Chardonnay

Indication: IGT Veneto

Origin: Eastern Veneto region

A variety from Bordeaux. Compact, small bunch. Medium, round yellow grapes; medium regularly toothed leaves.

The wine: Typical straw yellow colour. Aroma of fresh bread crust, fruity with apple notes. Pleasant and slightly soft taste. .

Tips: Serve at 8-10° C. Open just before drinking. Recommended with light appetizers, soups and pasta. Good pairing with fish starters, white meat and fresh cheese. 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: 11,50%

Sugar: 4,00gr/l



S. OSVALDO

CARATTERI NOBILI



VERDUZZO

IGT Veneto

COLLEZIONE TERRA DEI DOGI

Vines: Verduzzo

Indication: IGT Veneto

Origin: Eastern Veneto region

A variety from the Friuli region. Small bunch, short stem, small and round grapes, hard and bloom-covered skin of greenish to golden yellow colour; large three-lobed leaves.

The wine: Strong straw yellow colour. Characteristics aromas of citrus fruit and ripe tropical fruit; lingering, elegant and fine taste.

Tips: Serve at 8-10° C. Open just before drinking. Recommended at the end of the meal. Good pairing with salty cheese, cakes and dry fruit. 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: 10,50%

Sugar: 45,00gr/l



S.OSVALDO

CARATTERI NOBILI



MALBECH IGT Veneto

COLLEZIONE TERRA DEI DOGI

Vines: Malbech

Indication: IGT Veneto

Origin: Eastern Veneto region

A native variety from France, Malbech vine arrived in Italy in the mid-1800s and is cultivated in the Veneto and Friuli regions.

The wine: Strong red ruby colour. Typical herbaceous bouquet with intense scents of red fruit, soft and velvety on the palate.

Tips: Serve at 17-19° C. Recommended with meat, charcuterie and mushroom risotto.

Size: 0,75l

Alcohol: 11,50%

Sugar: 4,00gr/l



S.OSVALDO

CARATTERI NOBILI



MERLOT

IGT Veneto

COLLEZIONE TERRA DEI DOGI

Vines: Merlot

Indication: IGT Veneto

Origin: Eastern Veneto region

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

The wine: Red ruby colour. Harmonic, typical and lingering wine. Morello cherry, raspberry and blueberry fragrances.

Tips: Serve at 17-19° C. Open one hour before drinking. Recommended with meat, fresh cheese and charcuterie. Good pairing with most dishes of the Veneto region.

Size: 0,75l

Alcohol: 11,50%

Sugar: 3,00gr/l



S.OSVALDO

CARATTERI NOBILI



CABERNET

IGT Veneto

COLLEZIONE TERRA DEI DOGI

Vines: Cabernet

Indication: IGT Veneto

Origin: Eastern Veneto region

A variety from Bordeaux. Franc vine has a loose, winged bunch and resistant, black skin. Sauvignon vine has a compact, medium-sized bunch with a large wing and regular skin; lobed leaves.

The wine: the mix of these two varieties makes Cabernet. Typical red ruby colour. Herbaceous and lingering taste. Notes of forest fruit, grass and tobacco.

Tips: Serve at 18-20° C. Open one hour before drinking. Recommended with roast meat, rabbit and wild poultry meat. Matches with medium-seasoned cheese.

Size: 0,75l

Alcohol: 11,50%

Sugar: 3,00gr/l



S.OSVALDO

CARATTERI NOBILI



RABOSO VINO FRIZZANTE IGT Veneto

COLLEZIONE TERRA DEI DOGI

Vines: Raboso

Indication: IGT Veneto

Origin: Eastern Veneto region

A local variety, large, cylindrical, compact bunch. Medium-sized grapes, bloom-covered, thick and dark blue skin; dark green five-lobed leaves.

The wine: Bright red ruby colour. Morello cherry and forest fruit fragrances; lively and sweetish on the palate. Fresh and balanced mouthfeel with a correct contrast to the pleasant sweet note.

Tips: Serve at 8-10° C. Open one hour before drinking. Recommended with pizza. Good pairing with pork meat, legumes and charcuterie.

Size: 0,75l

Alcohol: 10,50%

Sugar: 42,00gr/l

Atmospheric pressure: 2,5