



RAMBALDO VIII

COLLI TREVIGIANI I.G.T.

GRAPES: Refosco, Merlot, Cabernet Sauvignon, and native Treviso-area grapes, in various proportions depending on the growing year, grown exclusively in our estate vineyards

GROWING AREA CHARACTERISTICS

LOCATION: Vineyards in the Castello San Salvatore area

ELEVATION: 50 metres

ASPECT: South

SOIL PROFILE: Predominantly clay.

VINEYARD DENSITY: 4,000 vines per hectare

VINEYARD AGE: 20 years

HARVEST INFORMATION

VINEYARD YIELD: 70 quintals per hectare

HARVEST PERIOD: 20 September-10 October

VINIFICATION: this wine is made from late-harvested clusters that were then given a partial drying in special drying lofts. After de-stemming and pressing, the must ferments and the wine is given a lengthy 15-20 day maceration on the skins. Upon conclusion of the (spontaneous) malolactic fermentation, the wine is clarified then matured for 24-30 months in large 5hl casks and 50hl oak ovals. The final blend is then assembled and the wine bottled.

BOTTLE-AGEING: 8-12 months in wine caves

TECHNICAL ANALYSIS

Alcohol: 13.5% vol.

Acidity: 5 g/l

pH: 3.5



SENSORY PROFILE

There is certainly no lack of complexity in this wine! The aromatic mosaic and, even more so, sensory complex on the palate that characterise Rambaldo VIII, one of the Collalto family's most representative and influential ancestors, make this wine--the iconic product of our winery--well worth exploring, remarkably intriguing, and ready to pour forth the constellation of thrilling sensations that it embodies. A first glimpse of its appearance reveals its magisterial concentration and depth: a ruby red of striking intensity is complemented by ink-dark highlights, while its considerable alcohol and glycerine strength is patent on the sides of the wineglass. Dried plum, wild red berry compote, and smooth spice compose a bouquet that embodies the very quintessence of the overall wine, due in no small measure to the lots of semi-dried grapes. The tannins are certainly expressive, and no less so the fruit, which makes the wine all but chewable. The balance between smooth and hard components is magisterial, as is the aromatic charge on the finish. Overall, the primary qualities are elegance, complexity, coherence, firm structure, and length, all of which of course point to the wine's significant cellarability. Its distinctive personality partners well with wild hare in civet and wild game, slow-cooked and well-spiced, such as venison steak or stew, boar stew, and particularly with strong, well-aged cheeses. Gourmands will want to pair it with an elegant bakers-chocolate cake, followed perhaps by a smooth, rich cigar.

ON THE WINE LIST: Rambaldo VIII Colli Trevigiani IGT - Az. Agr. Conte Collalto