



Cecchetto
LA TRADIZIONE DEL VINO



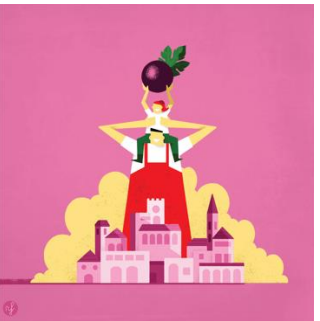
**GUARANTEED AND
TRANSPARENT
SUSTAINABILITY**
Certified Organic &
Sustainable.



**WINEYARD
BIODIVERSITY**
Encourage
settlement of insect
pollinators through
the grassing of the
vineyard during all
the vegetative
phases.



**TERRITORY
PROTECTION**
Safeguard and
maintenance historic
vineyards and
territory.



**SOCIAL
COMMITMENT**
Development
projects in favor of
the community with
the goal of doing
business in a shared
and inclusive way.



**TRADITION,
RESEARCH AND
SUSTAINABILITY**
Be aware of the
impact generated by
own business in order
to implement
sustainable actions
aimed at preserving
the territory and its
history, for the future
generations.



**REDUCE – REUSE –
RECYCLE**
Giving impulse to the
circular economy by
adhering to projects
aimed at reducing
the waste produced
and choosing
packaging and
packing material that
respects the
environment.

Cecchetto Winery Italy, Veneto





TRADITION AND RESEARCH

Giorgio Cecchetto

I was born and raised in a family of farmers with long experience in vine growing in the Piave area where the Piave Raboso variety has been grown for over 500 years, at short distance from the renowned Conegliano œnological school: these factors have marked my life. I started to grow vines and make wine following my father's example, but in 1986 I felt I needed to move away from that track and had to face a new challenge. Our family business had to grow bigger, and I wanted Raboso, a wine that is a landmark in our region, to be known and appreciated outside the boundaries of its area of origin. Such important legacy must be protected and handed over undamaged to future generations, and such awareness urges me to respect the soil, water and plants of this land through the careful use of pruning techniques and low-input treatments

SUSTAINABILITY

Strongly bonded to our territory and vines that best represent it, we believe it is essential to measure and understand the environment impact generated by our production activity. The purpose is to reduce the wrong behavior and create new ones that are more ethical and sustainable to guarantee solutions to the future generations that respect the environment and its resources.

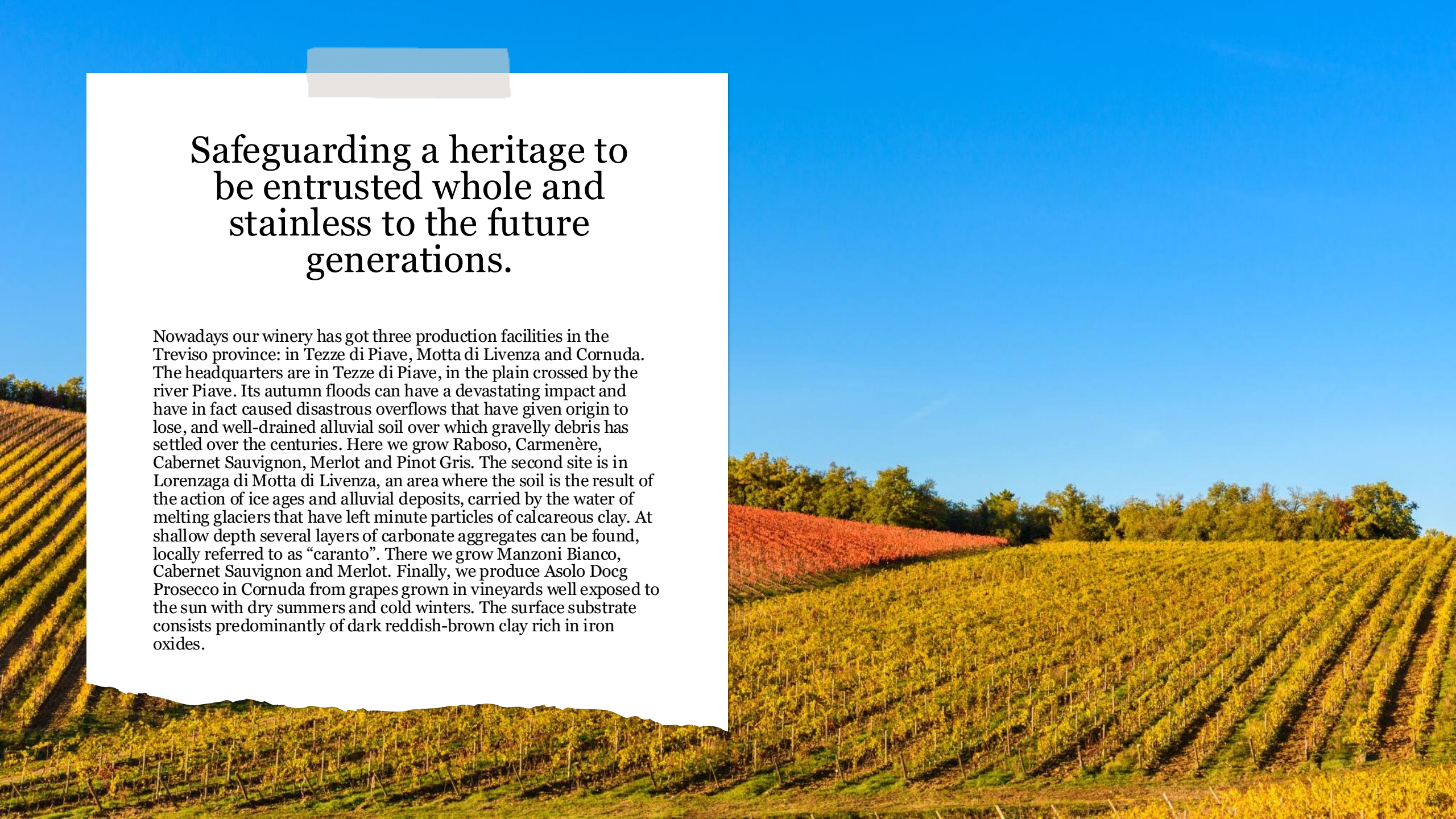
Based on this objective, in **2017** we obtained, for all three of our headquarters, two **sustainability certifications: S.Q.N.P.I. and V.I.V.A. the sustainability of viticulture in Italy** to empower our choices.

Since **2020** all the energy that we use in our various production processes, and that we are unable to cover with our **photovoltaic system**, come exclusively from **renewable sources** thanks to the provider Dolomiti Energia. At the same time, that same year we set ourselves a new goal: **to become climate positive by 2026** by managing the woods by joining national and international reforestation initiatives. The project not only is suitable for capturing our CO2 emissions, but also aims to be an opportunity to promote biodiversity and the involvement of the local community in initiatives aimed at protecting and improving the territory.



Safeguarding a heritage to be entrusted whole and stainless to the future generations.

Nowadays our winery has got three production facilities in the Treviso province: in Tezze di Piave, Motta di Livenza and Cornuda. The headquarters are in Tezze di Piave, in the plain crossed by the river Piave. Its autumn floods can have a devastating impact and have in fact caused disastrous overflows that have given origin to lose, and well-drained alluvial soil over which gravelly debris has settled over the centuries. Here we grow Raboso, Carmenère, Cabernet Sauvignon, Merlot and Pinot Gris. The second site is in Lorenzaga di Motta di Livenza, an area where the soil is the result of the action of ice ages and alluvial deposits, carried by the water of melting glaciers that have left minute particles of calcareous clay. At shallow depth several layers of carbonate aggregates can be found, locally referred to as “caranto”. There we grow Manzoni Bianco, Cabernet Sauvignon and Merlot. Finally, we produce Asolo Docg Prosecco in Cornuda from grapes grown in vineyards well exposed to the sun with dry summers and cold winters. The surface substrate consists predominantly of dark reddish-brown clay rich in iron oxides.



WINES:





CECCHETTO PINOT GRIGIO DOC

100% Pinot Grigio grapes

Straw yellow color with golden reflections. Fruity aroma, fine and delicate, with a characteristic bouquet reminiscent of the countryside in summer, at the time of haymaking, with those healthy and strong scents that now only memory remembers. Dry, velvety and harmonious flavor.



CECCHETTO INCROCIO MANZONI

100% Manzoni Bianco

Straw yellow color with greenish reflections. Fine and delicate bouquet, reminiscent of floral scents, such as wisteria, with intense hints of tropical aroma of ripe pineapple and melon, ending with a fresh note of sage. Dry, velvety and persistent taste, harmoniously balanced between sweetness and acid fragrance. It closes with a pleasant length and sapidity.



CECCHETTO SANTE ROSSO MERLOT DOC

100% Merlot Grapes from 3 single parcels of one single vineyard.

This flat land is the result of glaciations and of alluvial deposits which took place for thousands of years. As long as the ancient glaciers drew back, the rivers which carried their water left tiny particles of calcareous clay. Moreover, there are several layers of aggregated carbonates at a shallow depth, from which the local saying “soil rich in caranto” (silty and sandy clay).

Grapes are harvested when slightly overripe; vinification by maceration in oak barrels for 10 days.

This wine is aged in second-year barriques for at least 8 months before bottling.

Deep ruby red color. Stratified aromas reminiscent of plums, cherries and ripe fruits, finally evolving into a floral aroma. Dry, well balanced and lasting flavor.

LIMITED

564 BOTTLES ALLOCATED FOR USA MARKET



CECCHETTO RABOSO PIAVE DOC

100% Raboso Grapes

Grapes are harvested when slightly overripe; vinification by maceration in oak barrels for 12 days

60% of this wine is aged in barriques, and the rest in 30 hl Slavonian oak barrels for at least 12 months

6th June 2012, then the wine was stored in the wine cellar for a few month period

Deep ruby red colour with garnet flashes.

Pleasant and full bouquet, reminiscent of wild cherries, wild blackberries, vanilla, leather, tobacco and violets. Dry and austere aroma, its acidity and tannin is pleasantly enhanced by the alcohol content.



CECCHETTO RABOSO PIAVE MALANOTTE DOCG

100% Raboso Grapes

15% of the grapes are dried for 35 days (regulations lay down a minimum of 15% and a maximum of 30%).

The wine is matured in new and used wood (barriques and tonneau) for 12 months.

The color is intense, dense ruby red with substantial incipient garnet highlights. Layered fragrances are released gradually: mellow sensations of cherry jam, plums, earthy aromas, dark chocolate and rhubarb. The taste impact is decidedly fresh and denotes considerable vigor and tannins, with long fruity persistence.

LIMITED

648 BOTTLES ALLOCATED FOR USA MARKET

Product Information:

Winery	Wine	Vintage	Case
Az. Agr. Cecchetto	Pinot Grigio DOC	2020/21	750/12
Az. Agr. Cecchetto	Sante Rosso IGT	2018	750/12
Az. Agr. Cecchetto	Raboso Piave DOC	2016	750/12
Az. Agr. Cecchetto	Raboso Piave DOCG “Gelsaia”	2016	750/12

