

PIOVENE PORTO GODI



Background

Piovene Porto Godi is the property of Marioantonio and Tommaso Piovene Porto Godi. It is situated in Toara di Villaga (VI), in the heart of the Colli Berici DOC zone. The ancient name of Toara comes from a pleasant local history of Vicentino. It comes from the word *Thovara* meaning “good soil”. This place has been known for its wine cultivation since the 1500s. The property was founded by the illustrious family of Count Barbaran, who passed it down to today’s owners.

The wine, therefore, is always made by integrating part of the history of the estate. The vineyards extent to a total of 220 hectares, with 28 hectares of business vineyards in the best position. These vineyards are nestled in an affectionate embrace formed by the southern-most hill of the Colli Berici, near Vicenza, in the heart of the DOC region.

Vineyards

The vineyards extend from the foot of the hill to an altitude of approximately 250 m. slm. Typical of the region, the wine produced here is sold in local markets that ask for easily drinkable wines, made in order to consume with a meal, products that do not complicate you and your appetite.

In the first 90 years, the decision to bottle and produce wines of the highest level, which would be able to compete not only within Italy but internationally to demonstrate the eloquent wines from the Colli Berici region. In order to obtain this, more than two-thirds of the vineyards have been replanted according to modern qualitative systems but placing the highest respect for the environment.

The varieties of grapes cultivated are the Tocai Rosso (a traditional vine exclusive to the Colli Berici region) Cabernet Franc and Sauvignon, Merlot, Pinot Bianco and Garganega. Another grape that has adapted to Berici and gives beyond a century is the Cabernet, that is the best red in the winery is the Pozzare, a mix of the Cabernet Franc and Suvignon, The optimal results are obtained with the Merlot Frai’ Broli, which has deep, intense scents and is obtained from three clones of various Merlots and finished in tanks for 15 months.



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Cellar

Also, the wine cellar has been renovated to introduce the most suitable techniques for obtaining the best quality while keeping in mind traditional methods.



Tommaso Piovene (owner)



Manuela, Tommaso's wife, doing a barrel-tasting in one of the under-soil ageing rooms.



Giovanni Nordera (Oenologist)

PIOVENE PORTO GODI

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PIOVENE PORTO GODI - wines



“Polveriera” Rosso i.g.t.

Strong wine obtained from cabernet franc, cabernet sauvignon and merlot. Well balanced and harmonious wine, perfumed with a hint of forest fruits, celery, subtle fragrances of pepper, strawberry and sweet pepper.

Varietal: 60% Cabernet Franc, 30% Merlot, 10% Cabernet Sauvignon

Production area: Villaga (VI) Toara

Vineyard surface area: 4.08.00 hectares

Aspect: South

Altitude: 30-70 meters a.s.l.

Soil: Clay, Calcareous

System density: 4000/ha

Year planted: From 1993-2001

Production per ha: 5000/ha

Harvest period: 01-15 October

Vinification: Grapes macerated with their skins for 8 days with regular pressing thereof. Good to drink young, but can easily age at least 2 to 3 years.

Fermentation Temperature: 25-30C

Controlled fermentation: Yes

Finishing: Both in wooden barrels and in steel.

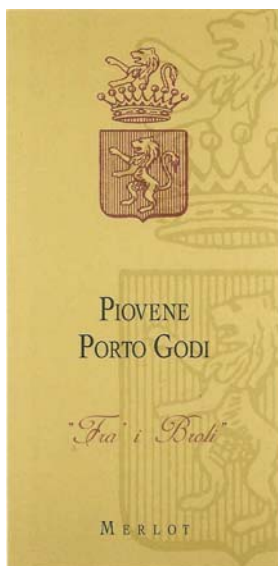
Sugar extract: 31.2 gr/l dry extract

Alcohol content: 14.5%

Residual sugar: 3.1 gr/l residual sugar

Total acidity: 5.45 gr/l

Bottles produced: 18,000



“Fra’I Broli” Merlot d.o.c.

The vineyard is made up of 3 Merlot clones, chosen for their low production and their ability to give high quality wines. It is planted at a low density from 4000-6000 vines for Hectare, and the yield is very low (40 tons per Hectare, approximately 1 kg of grape per vine). This wine is made to last, the color is an intense purple, and the wine has an outspoken ripe cherry and red fruit aroma.

Varietal: 3 different types of Merlot clones

Production area: Villaga (VI) Toara

Vineyard surface area: 3.65.00 hectares

Aspect: South

Altitude: 30-90 meters a.s.l.

Soil: Clay calcareous

System density: 4200/ha

Year planted: From 1995-2001

Production per ha: 4000 kg

Harvest period: 10-15 October

Vinification: The grapes are harvested when very ripe and maceration took place for 15 days with the skins being periodically submerged. After malolactic fermentation the wine spent 15 months in 225 litre French oak barriques.

Type of fermentation: Steel

Fermentation Temperature: 25-30C

Controlled fermentation: Yes

Finishing in wood: Yes, 225 liter Allier barriques

Sugar extract:

Alcohol content: 13.5%

Dry extract: 31 gr/l

Residual sugar: 3.1 gr/l

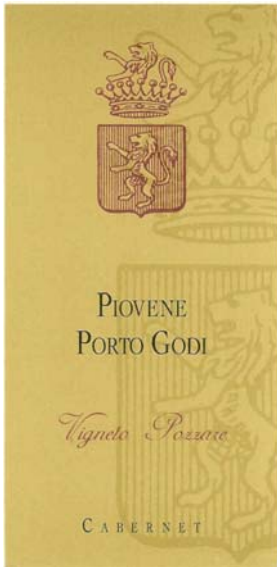
Total acidity: 5.7 gr/l

pH: 3.60

Bottles produced: 8000

Food combination: A perfect accompaniment to rare meat dishes.

PIOVENE PORTO GODI - wines



“Vigneto Pozzare” Cabernet

The wine is obtained from a 32-year-old cabernet franc vineyard and from a 13-year-old cabernet sauvignon vineyard. It is a wine to last in time, with a very intense purple color, strong aromas of blackberry, raspberry, mint, tobacco, vanilla and cinnamon.

Varietal: 60% Cabernet Franc, 40% Cabernet Sauvignon

Production area: Viullaga (VI) Toara

Vineyard surface area: 3.80 hectares

Aspect: South

Altitude: 30-70 Meters a.s.l.

Soil: Very Loose, Calcareous

System density: 3400-5600/Ha

Year planted: 1970-1988-1998

Production per ha: 5000 kg

Harvest period: 15-20 October

Vinification: Grapes are harvested when very ripe, it is macerated for 12-15 days with the skins being periodically submerged. After malolactic fermentation the wine spends some time in 225-litre French oak barriques, mainly medium-toasted allier.

Fermentation Temperature: 25-30C

Controlled fermentation: Yes

Wood finishing: Yes

Type of wood: 225 liter Allier barriques

Sugar extract: 33 gr/l dry extract

Alcohol content: 14.0%

Residual sugar: 3 gr/l

Total acidity: 6 gr/l

pH: 3.60

Bottles produced: 9000 bottles

Food combination: This wine is a good accompaniment to red meats and game.