

GRAFT
WINE COMPANY

LEMOSS FRIZZANTE / CA' DI RAJO / NV / VENETO /
ITALY

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PRODUCER

This independent family-owned winery in Piave has been going since 1931. They own all their own vineyards, not needing to buy in any grapes or wines. This way they can ensure they maintain high standards every step of the way. Cà di Rajo identifies itself in the development and production of autochthonous varieties of Treviso's province. In a territory where old traditions and innovations are woven together, the winery is dedicated to capturing each season's unforgettable colours, perfumes and tastes.



VITICULTURE + VINIFICATION

Grapes from "Bellussera" vineyard - the Bellussera is an ancient method of vine-training based on a ray system. Mainly common in Veneto region, the system was invented, towards the end of 19th century, by brothers Bellussi from Tezze di Piave in an attempt to defeat downy mildew. The structure consists of four meter high poles that are linked by iron cables arranged in rays. Every pole supports four vines positioned at 2.50 meters from the ground. From each vine originates permanent cordons, which grow inclined upwards and diagonally to the lane, forming a system of rays. Fermentation in the bottle with indigenous yeasts in the bloom. In the bottle for 60 days after refermentation. In the bottle for 60 days before sale. No. No.

TASTING NOTE

A slightly cloudy wine due to the nature of production; the wine is unfiltered so is cloudy due to yeast. An intense aroma of bread crust, yeast, Acacia flowers, with particular notes of apple, lemon and grapefruit. The palate is bone dry, fruity yet fresh, with good structure.

FACTS + STATS

WINEMAKER	CA' DI RAJO
VARIETIES	100% GLERA
APPELLATION	VENETO
CLOSURE	DIAM
ALCOHOL	11%
SUGAR	0 G/L
TOTAL ACIDITY	5,8 G/L
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	25 MG/L
CASE SIZE	6

