



VIGNA 61

WINEXCELLENCE

VIGNA61.WINE



Full inside of the **present**
we
looked at the **past**
and now
we are creating the **future**.

1



VIGNA61

*Uniqueness,
glass by glass.
Since 1955.*



OUR STORY

VIGNA61 was born in the hearth of a territory called Marca Trevigiana, land of wine, close to the zone of Raboso Piave and Prosecco

The Geromel family has created a thriving winery with more than sixty years of experience in producing fine wines.

It all began in 1955 when the *Granfather Lino* bought a few hectares of land in the municipality of San Biagio di Callalta where the family had lived for generations.

In 1980 the company faces the first big change, when the business is run by his son *Roberto*, the first one who brings a wave of *innovation*, with the precise choice to pay more attention to the quality of raw materials and to the product itself.

The recent entry of Lino's grandson *Marco* brings now another step forward: *new technologies, environmental protection and constant research* are now the company values, keeping in the meantime foundations in the tradition handed down from father to son.

This is how VIGNA61 was born: *creating the future, keeping inside tradition and the teaching of family.*



2

OUR VINEYARDS

VIGNA61 is located in *Veneto*, in the north-east of Italy, Province of Treviso, in the middle of Pianura Padana. It lies 30 kilometres from Venice, the Serenissima Republic.

The lands of VIGNA61 extend for a total of 11 hectares and cover three different areas, each one with different and precise geological characteristics.



Carboncine¹

This land, 3.5 hectares in the Municipality of Roncade, has a slightly clayey soil and a quite high presence of *caranto*. It is a very hard and compact sediment, of light brown or light grey color, is known since ancient times for its organoleptic contribution to wines: in fact it gives them *intensity* and *character*.

Breda di Piave²

The 5 hectares of the production area in Breda di Piave show characteristics of the area close to the river, with a large presence of *clay* and a smaller richness of *caranto*: this peculiarity gives *lightness* and *elegance* to the wines.

Casaria³

In the 2.5 hectares of Casaria, the third vineyard area, we find a *clayey soil rich in silt*. Formed on drained marshes, it remains humid and poorly draining, thus restoring vigour to the vines, generous yields and an *organoleptic profile typical of the varieties grown here*.





OUR EVERYDAY LIFE

We take care of our vineyards according to criteria of a *sustainable oenology*, environmental friendly, through natural components, updated applications, methodologies and practices scientifically proven.

Our daily goal is to achieve and produce a *genuine, long-lasting* product that at the same time maintains a high standard of quality.

All our wines are processed in accordance with tradition, in a production cycle that, from the beginning to the end, from the harvest to the selection of natural products - such as the use of *indigenous live yeasts* - gives our wines better *organoleptic properties which are more adherent to the varietal*.

We believe that the right combination of *tradition and new technologies, research and development* is the fundamental point to obtain a range of *healthy, selected and high quality wines*.

VIGNA 61 : *dreams and passion to create unique wines to enjoy glass by glass.*



THE VIGNA 61 SELECTION

Collezione del Moro

*The traditional wines
of Marca Trevigiana and delle Venezie*

Carmenere | Cabernet Franc
Marca Trevigiana IGT

Merlot
Marca Trevigiana IGT

Raboso Veronese Frizzante
Marca Trevigiana IGT

Chardonnay
Marca Trevigiana IGT

Pinot Grigio
DOC delle Venezie

Prosecco DOC Treviso Extra Dry
Sparkling

Prosecco DOC Treviso Brut
Sparkling

Rosato Spumante Brut
Sparkling Rosè

Collezione Alba

Incrocio Manzoni 6.0.13
Marca Trevigiana IGT

Keno
Varietal Red

Sauvignon Blanc
Marca Trevigiana IGT

Opale | Extra Brut
Blanc de Blanc Sparkling Pas Dosè

Perla nera | Extra Dry
Sparkling Red

SoNo | Brut Nature
Sparkling *Integrale* sedimented



Collezione del Moro

Carmenere Cabernet Franc

Marca Trevigiana IGT



Variety

50% Carmenere
50% Cabernet Franc



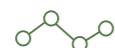
Production area

Carboncine



Soil

Clayey with strong presence of Caranto



Analytical data

Alc. vol: 12,5% Vol.
Acidity: 5,4 g/l
Ph: 3,15
Residual sugar: 0 g/l
Nutritional values: 78 kcal (approx)/100ml



Organoleptic characteristics

Appearance: Deep ruby red

Perfume: Enveloping and seductive bouquet of herbaceous scents

Taste: Rounded flavour, structured, warm; lively and never heavy



Enogastronomic suggestions

Excellent with different courses, even with important meats.

Recommended service temp. 16 - 18 °C.



Collezione del Moro

Merlot

Marca Trevigiana IGT



Variety

100% Merlot



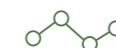
Production area

Carboncine



Soil

Clayey with strong presence of Caranto



Analytical data

Alc. vol: 12,5% Vol.
Acidity: 5,4 g/l
Ph: 3,20
Residual sugar: 0 g/l
Nutritional values: 78 kcal (approx)/100ml



Organoleptic characteristics

Appearance: Ruby red

Perfume: Intense, vinous, balanced with notes of cherry and black cherry

Taste: Harmonious, well structured, dry



Enogastronomic suggestions

It goes well with red meat, boiled meat, roasts and poultry.
Excellent on mature cheese - also with marmelades and jams

Recommended service temp. 16 - 18 °C.



VIGNA61.WINE
INFO@VIGNA61.WINE



VIGNA61.WINE
INFO@VIGNA61.WINE



Collezione del Moro



Raboso Frizzante

Marca Trevigiana IGT



Variety

100% Raboso Veronese



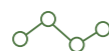
Production area

Casaria



Soil

Clayey and rich in silt



Analytical data

Alc. vol: 12% Vol.
Acidity: 7 g/l
Ph: 3,15
Residual sugar: 20 g/l
Nutritional values: 90 kcal (approx)/100ml



Organoleptic characteristics

Appearance: Ruby red with violet reflections

Perfume: Fruity bouquet with hints of cherry and raspberry

Taste: Slightly sparkling, fresh, sweet and dry, softer than Raboso Piave



Enogastronomic suggestions

Wine to taste with first courses of meat, cold cuts.
Excellent as a fresh aperitif in summer - try fresh with fish.

Recommended service temp. 10 - 12 °C.

VIGNA61.WINE
INFO@VIGNA61.WINE



Collezione del Moro



Chardonnay

Marca Trevigiana IGT



Variety

100% Chardonnay



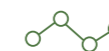
Production area

50% Carboncine ^a
50% Breda di Piave ^b



Soil

Clayey (with strong presence of Caranto ^a / with stone of Piave ^b)



Analytical data

Alc. vol.: 12,5% Vol.
Acidity: 6 g/l
Ph: 3,10
Residual sugar: 2 g/l
Nutritional values: 75 kcal (approx.)/100ml



Organoleptic characteristics

Appearance: Straw yellow color

Perfume: Pleasant floral and fruity notes

Taste: Structured and enveloping, sapidity and acidity well balanced



Enogastronomic suggestions

First courses of fish, cheese and low fat deli.
Perfect as an aperitif.

Recommended service temp. 8 - 10 °C.

VIGNA61.WINE
INFO@VIGNA61.WINE



Collezione del Moro

 **Pinot Grigio**
DOC delle Venezie



Variety

100% Pinot Grigio



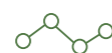
Production area

Breda di Piave



Soil

Clayey with stone of Piave



Analytical data

Alc. vol: 12,5% Vol.
Acidity: 5,8 g/l
Ph: 3,20
Residual sugar: 0 g/l
Nutritional values: 72 kcal (approx)/100ml



Organoleptic characteristics

Appearance: Bright straw yellow with greenish reflections

Perfume: Balanced bouquet with notes of pear, apple and plum and delicate white flowers

Taste: Delicate, fresh, with spicy nuances and a hint of minerality



Enogastronomic suggestions

First courses of meat, fish, white meat or deli.
Perfect as an aperitif

Recommended service temp. 8 - 10 °C.

VIGNA61.WINE
INFO@VIGNA61.WINE



Collezione del Moro

 **Prosecco DOC
Treviso Extra Dry**
Sparkling



Variety

100% Glera



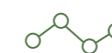
Production area

Carboncine ^a / Breda di Piave ^b / Casaria ^c



Soil

Clayey (with strong presence of Caranto ^a / with stone of Piave ^b / rich in silt ^c)



Analytical data

Alc. vol: 11% Vol.
Acidity: 5,8 g/l
Ph: 3,30
Residual sugar: 14 g/l
Nutritional values: 83 kcal (approx)/100ml



Organoleptic characteristics

Appearance: Very light straw yellow

Perfume: Pleasantly fruity with flavour of apple, pineapple, banana and pear

Taste: Pleasant, good acidity and persistent perlage



Enogastronomic suggestions

Excellent as an aperitif, thanks to its remarkable versatility it is perfect also on fish and small pastry.

Recommended service temp. 2 - 4 °C.

VIGNA61.WINE
INFO@VIGNA61.WINE





Collezione del Moro

Prosecco DOC Treviso Brut

Sparkling



Variety

100% Glera



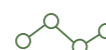
Production area

Carboncine ^a / Breda di Piave ^b / Casaria ^c



Soil

Clayey (with strong presence of Caranto ^a / with stone of Piave ^b / rich in silt ^c)



Analytical data

Alc. vol: 11% Vol.
Acidity: 5,8 g/l
Ph: 3,30
Residual sugar: 8 g/l
Nutritional values: 78 kcal (approx)/100ml



Organoleptic characteristics

Appearance: Very light straw yellow

Perfume: Pleasantly fruity with flavour of apple, pineapple, banana and pear

Taste: Pleasant, good acidity and persistent perlage



Enogastronomic suggestions

Excellent as an aperitif but thanks to its versatility it also goes well with fish.

Recommended service temp. 2 - 4 °C.

VIGNA61.WINE
INFO@VIGNA61.WINE



Collezione del Moro

Rosato Spumante Brut

Sparkling Rosè



Variety

100% Pinot Grigio



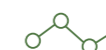
Production area

Breda di Piave



Soil

Clayey with stone of Piave



Analytical data

Alc. vol: 11,6% Vol.
Acidity: 6 g/l
Ph: 3,20
Residual sugar: 8 g/l
Nutritional values: 79 kcal (ca.)/100ml



Organoleptic characteristics

Appearance: Bright powder pink

Perfume: Pleasantly fruity of apple, pineapple, banana and pear

Taste: Pleasant, good acidity and persistent perlage



Enogastronomic suggestions

It can be pleasantly served with pasta, but it is surprising even with more elaborate courses.

Recommended service temp. 2 - 4 °C.

VIGNA61.WINE
INFO@VIGNA61.WINE



Collezione Alba

Incrocio Manzoni 6.0.13

IGT Marca Trevigiana



Variety

100% Manzoni 6.0.13



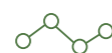
Production area

Carboncine



Soil

Clayey with strong presence of Caranto



Analytical data

Alc. vol: 13% Vol.
Acidity: 5,7 g/l
Ph: 3,20
Residual sugar: 0 g/l
Nutritional values: 76 kcal (ca.)/100ml



Organoleptic characteristics

Appearance: *Pale yellow*

Perfume: *Bouquet of delicate white flowers*

Taste: *Delicate, persistent and savory*



Enogastronomic suggestions

*Excellent with white meat, vegetables.
Perfect with risotto with asparagus.*

Recommended service temp. 8 -10 °C.



VIGNA61.WINE
INFO@VIGNA61.WINE



Collezione Alba

Keno

Varietal Red

Wood 26 months (Raboso)
Steel (Merlot and Cabernet)



Variety

80% Raboso Veronese
15% Merlot
5% Cabernet



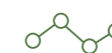
Production area

Carboncine ^a / Casaria ^c



Soil

Clayey (with strong presence of caranto ^a /
rich in silt ^c)



Analytical data

Alc. vol: 13,5% Vol.
Acidity: 6 g/l
Ph: 3,35
Residual sugar: 0 g/l
Nutritional values: 76 kcal (ca.)/100ml



Organoleptic characteristics

Appearance: *Intense ruby red*

Perfume: *Ripe red fruit on fresh red berries*

Taste: *Enveloping, persistent but not cloying*



Enogastronomic suggestions

*The long passage of Raboso in wood
(26 months in a wide barrel) widens the
possibilities of matching.
Red meat - even game.*

Recommended service temp. 16 -18 °C.





Collezione Alba

Sauvignon Blanc
IGT Marca Trevigiana



Variety

100% Sauvignon Blanc



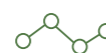
Production area

Casaria



Soil

Clayey and rich in silt



Analytical data

Alc. vol: 13% Vol.
Acidity: 5,50 g/l
Ph: 3,20
Residual sugar: 0 g/l
Nutritional values: 76 kcal (ca.)/100ml



Organoleptic characteristics

Appearance: Golden yellow

Perfume: Floral bouquet with balsamic notes

Taste: Intense, decisive with a long finish



Enogastronomic suggestions

First courses of fish or delicate white meat.

Recommended service temp. 8 - 10 °C.

VIGNA61.WINE
INFO@VIGNA61.WINE



Collezione Alba

Opale | Extra Brut
Blanc de Blanc Sparkling Pas Dosè



Variety

90% Chardonnay IGT Marca Trevigiana
10% Sauvignon IGT Marca Trevigiana



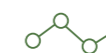
Production area

Carboncine ^a / Breda di Piave ^b / Casaria ^c



Soil

Clayey (with strong presence of Caranto ^a / with stone of Piave ^b / rich in silt ^c)



Analytical data

Alc. vol: 11,5% Vol.
Acidity: 6,30 g/l
Ph: 3,30
Residual sugar: 2 g/l
Nutritional values: 72 kcal (approx)/100ml



Organoleptic characteristics

Appearance: Bright yellow with greenish reflections

Perfume: Delightful mediterranean notes - lemon, sage, bergamot, rosemary

Taste: Complex but fresh and delicate



Enogastronomic suggestions

Perfect with raw fish and homemade pastry

Recommended service temp. 6 - 8 °C.

VIGNA61.WINE
INFO@VIGNA61.WINE



Collezione Alba



Perla Nera Extra Dry

Rosso Spumante



Variety

100% Raboso Veronese



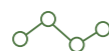
Production area

Casaria



Soil

Clayey and rich in silt



Analytical data

Alc. vol: 11% Vol.
Acidity: 6,50 g/l
Ph: 3,15
Residual sugar: 15 g/l
Nutritional values: 83 kcal (approx)/100ml



Organoleptic characteristics

Appearance: Faded red with amaranth reflections

Perfume: Pleasant notes of fresh red fruit and cherry

Taste: Pleasant acid note on persistent perlage



Enogastronomic suggestions

Surprising drink that goes well with hearty first courses, even of meats.

Recommended service temp. 6 - 8 °C.

VIGNA61.WINE
INFO@VIGNA61.WINE



Collezione Alba



SoNo

Sparkling *Integrale* sedimented



Variety

100% Chardonnay IGT Marca Trevigiana



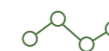
Production area

Breda di Piave



Soil

Clayey with stone of Piave



Analytical data

Alc. vol: 11% Vol.
Acidity: 6,15 g/l
Ph: 3,30
Residual sugar: 0 g/l
Nutritional values: 72 kcal (approx)/100ml



Organoleptic characteristics

Appearance: Bright yellow with greenish reflections

Perfume: Sweet aromatic note of peach and banana, closed with acidity

Taste: Full, buttery, with aroma and acidity due to malolactic



Enogastronomic suggestions

Perfect aperitif, it's fine with summer first courses – for example Trofie al pesto

Recommended service temp. 6 - 8 °C.

VIGNA61.WINE
INFO@VIGNA61.WINE





VIGNA 61

WINEXCELLENCE

VIGNA61.WINE

INFO@VIGNA61.WINE

+39 340 821 4418



Società Agricola VIGNA61s.s.l
Via Casaria 6/B
San Biagio di Callalta
Treviso | 31048
Italia
P.IVA 04792910269

fronTe
Via Dary, 65
Roncade
Treviso | 31056

Bevi responsabilmente