



TENUTA SAN PAOLO

A wine obtained from selected Cabernet grapes. The vigour and elegance point directly to the Gredi, our best land with soils rich in clay and limestone. This wine is aged in oak barrels to enhance its harmony and unique nature.

Recommended with dressed pork products and ripe cheeses, white and red meat roasts, furred and feathered game.

Serve at a temperature of 18-20° C.

Alcohol: 13%

Sugar Level: dry

BRAIDA RUBRUM
MARCA TREVIGIANA I.G.T.



TENUTA
SAN PAOLO





TENUTA SAN PAOLO

A wine distinguished by its verve and complexity, generously bestowed by our land and the exquisite microclimate. The barrel ageing has enhanced its natural harmony.

Recommended with dressed pork products and ripe cheeses, white and red meat roasts, furred and feathered game.

Serve at a temperature of 18-20° C.

Alcohol: 13%

Sugar Level: dry

CABERNET SAUVIGNON
PIAVE D.O.C.



TENUTA
SAN PAOLO





TENUTA SAN PAOLO

A strong wine in its character and herbaceous bouquet. Admirably refined in oak barrels, it is a full-bodied wine with a great personality, as generous as our Piave Land.

Recommended with dressed pork products and ripe cheeses, white and red meat roasts, furred and feathered game.

Serve at a temperature of 18-20° C.

Alcohol: 13%

Sugar Level: dry

CABERNET PIAVE D.O.C.
"Rosso di Alessandra"



TENUTA
SAN PAOLO





TENUTA SAN PAOLO

A very popular wine in our region and greatly appreciated for its ruby colour, notable structure and intense bouquet. The barrel ageing pleasantly enhances the characteristics of its aroma.

Recommended with roasted, fried and boiled red and white meat (especially rabbit and poultry).

Serve at a temperature of 18-20° C.

Alcohol: 12,5%

Sugar Level: dry

MERLOT PIAVE D.O.C.



TENUTA
SAN PAOLO





TENUTA SAN PAOLO

A strong wine in its character and herbaceous bouquet. Softness and an underlying bitter touch blend in an exquisite culmination.

Recommended with white and red meat roasts and grilled meat.

Serve at a temperature of 18-20° C.

Alcohol: 12,5%

Sugar Level: dry

CABERNET PIAVE D.O.C.



TENUTA
SAN PAOLO





TENUTA SAN PAOLO

A powerful and sophisticated wine in colour, aroma and flavour. Variegated, complex, markedly fruity. It gives its best after extended barrel ageing.

Recommended with all dishes, even with strong flavour, except fish.

Serve at a temperature of 18-20° C.

Alcohol: 12,5%

Sugar Level: dry

REFOSCO dal Peduncolo Rosso
MARCA TREVIGIANA I.G.T.



TENUTA
SAN PAOLO





TENUTA SAN PAOLO

An elegant wine, velvety ruby red in colour with garnet glints. Complex bouquet with a pleasant, well-balanced, savoury flavour.

Recommended with roasted or braised meat, meat stews with mushrooms, as well as ripe cheeses.

Serve at a temperature of 18-20° C.

Alcohol: 12,5%

Sugar Level: dry





TENUTA SAN PAOLO

A full-bodied, sharp and tannic wine, for strong palates in particular. Aged in oak barrels to bring out its full characteristic qualities with acquired spicy fragrances.

Recommended with red and white meats, game, wild boar and ripe cheeses.

Serve at a temperature of 18-20° C.

Alcohol: 12,5%

Sugar Level: dry

RABOSO
MARCA TREVIGIANA I.G.T.



TENUTA
SAN PAOLO





TENUTA SAN PAOLO

A wine obtained from a selection of the best handpicked red grapes. The full carbonic maceration gives a wine of intense aromas and excellent flavour.

Recommended with dressed pork products, ripe cheeses, raw vegetables with dip and also fish (baked or in parchment).

Serve at a temperature of 12-14° C.

Alcohol: 11%

Sugar Level: dry

NOVELLO
MARCA TREVIGIANA I.G.T.



TENUTA
SAN PAOLO

