



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





TENUTA SAN PAOLO

A wine characterized by intense aroma, enhancing freshness and elegant appearance. It is balanced and full in its flavour.

Recommended as an aperitif or with light, low-fat starters, pasta with sauce and in broth, as well as fish and egg-based dishes.

Serve at a temperature of 10-12° C.

Alcohol: 12,5%

Sugar Level: dry

CHARDONNAY PIAVE D.O.C.



TENUTA
SAN PAOLO





TENUTA SAN PAOLO

A wine which effuses an aroma of ripe fruit; its taste is as rich, majestic and extraordinarily fine like the land that created it.

Recommended with all light, low-fat starters, pasta with sauce and in broth, as well as fish dishes.

Serve at a temperature of 10-12° C.

Alcohol: 12,5%

Sugar Level: dry





TENUTA SAN PAOLO

A straw-yellow wine characterized by a fruity and pleasant aroma. It gives its best when it is young and fresh.

Recommended with all light, low-fat starters, pasta with sauce and in broth, as well as fish dishes.

Serve at a temperature of 10-12° C.

Alcohol: 12,5%

Sugar Level: dry

RIESLING
MARCA TREVIGIANA I.G.T.



TENUTA
SAN PAOLO





TENUTA SAN PAOLO

A golden wine with a strong and spicy bouquet. It is fruity and floral and blends fragrance and sweetness.

Recommended with grilled, boiled or raw shellfish, as well as dressed pork products and cheeses.

Serve at a temperature of 10-12° C.

Alcohol: 12,5%

Sugar Level: dry

TRAMINER
MARCA TREVIGIANA I.G.T.



TENUTA
SAN PAOLO





TENUTA SAN PAOLO

Wine obtained from the Verduzzo Friulano vine. It is also typical of our joyous and amorous Trevisan March. It is characterized by vigour, style, deep golden colour and fruity flavour.

Recommended with fish dishes, omelettes and egg-based dishes in general, asparagus, risottos made with greens.

Serve at a temperature of 10-12° C.

Alcohol: 12%

Sugar Level: dry

VERDUZZO
MARCA TREVIGIANA I.G.T.



TENUTA
SAN PAOLO





TENUTA SAN PAOLO

A singular wine in terms of elegance and distinct, variegated aroma. It is balanced in structure and taste. A noble fruit from a land dedicated to wine growing.

Recommended as an aperitif and with all light, low-fat starters, pasta with sauce and in broth, as well as fish dishes.

Serve at a temperature of 10-12° C.

Alcohol: 12,5%

Sugar Level: dry





TENUTA SAN PAOLO

A decidedly intense wine in colour, aroma and flavour. The bouquet is an authentic pleasure, a joy to the taste buds and an accolade to grape.

Recommended with various starters, first courses even when highly flavoursome, risottos, fish dishes.

Serve at a temperature of 10-12° C.

Alcohol: 12,5%

Sugar Level: dry

SAUVIGNON
MARCA TREVIGIANA I.G.T.



TENUTA
SAN PAOLO





TENUTA SAN PAOLO

A wine associated with top-ranking viticulture, thanks to Prof. Luigi Manzoni who used varieties of Pinot Bianco and Riesling Renano to obtain this admirable species of wine. It offers an elegant harmony of structure and aroma.

Recommended with soups, especially puréed and cream soups, vegetable and fish flans and soufflés, fish served with white sauce.

Serve at a temperature of 10-12° C.

Alcohol: 12,5%

Sugar Level: dry

MANZONI BIANCO
MARCA TREVIGIANA I.G.T.



TENUTA
SAN PAOLO





TENUTA SAN PAOLO

A wine obtained by a special vinification process of Cabernet grapes and natural secondary fermentation. It is a perky pink wine, has a fragrant aroma and a soft and suave flavour.

Recommended as an aperitif and with cheeses, dressed pork products, white meat.

Serve at a temperature of 6-8° C.

Alcohol: 11,5%

Sugar Level: sweet





TENUTA SAN PAOLO

A wine which represents a delight from the wonderful Trevigiana March. The semi-sparkling version is top class having being obtained by natural secondary fermentation. Flowery and carefree, it is at the same time delicate. Recommended as an aperitif and with starters.

Serve at a temperature of 6-8° C.

Alcohol: 11%

Sugar Level: sweet

PROSECCO D.O.C. DI TREVISO
SEMI-SPARKLING WINE



TENUTA
SAN PAOLO





TENUTA SAN PAOLO

A fruity and floral wine in its aroma, with a fresh and savoury bouquet. The hills in Treviso, lighted by the sun, give rare grapes to obtain this precious bubble blaze.

Recommended as an aperitif, as toasts with friends, with fish dishes and desserts.

Serve at a temperature of 8-10° C.

Alcohol: 11%

Sugar Level: extra dry

PROSECCO D.O.C. DI TREVISO
EXTRA DRY - SPARKLING WINE



TENUTA
SAN PAOLO





TENUTA SAN PAOLO

A straw-yellow wine with a delicate perfume and a really dry taste. It has a perfect balance between structure and flavour.

Recommended as an aperitif and with shellfish such as oysters and truffles.

Serve at a temperature of 8-10° C.

Alcohol: 12%

Sugar Level: extra brut

CHARDONNAY EXTRA BRUT
SPARKLING WINE



TENUTA
SAN PAOLO

