

# Wines *beyond* borders



  
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SISTEMA DI QUALITÀ NAZIONALE  
PROTEZIONE ANTIFALSIFICA

## Prò

Prosecco Treviso DOC  
Spumante Extra Dry

**GRAPE VARIETY:** 100% Glera

**YIELD:** 18.000 Kg/He.

**TRAINING SYSTEM:** Sylvoz.

**HARVEST:** mechanical.

**VINIFICATION:** fermentation at controlled temperature.  
Sparkling with Charmat method.

**RESIDUAL SUGAR:** 16 g./l.

**COLOUR:** straw yellow with fine perlage.

**BOUQUET:** fruity, fresh, recollection of yellow and green apple,  
banana and pear.

**TASTE:** elegant, pleasant and fresh with a well rounded fullness.

**FOOD COMBINATION:** excellent as aperitif, as well as with fish  
starters and light dishes.

**SERVING:** best served at temperature of 7-8°C.

**STORAGE AND AGEING:** best tasted within a year after the  
harvest.



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## Prò

Prosecco Treviso DOC  
Spumante Brut Millesimato

**GRAPE VARIETY:** 100% Glera

**YIELD:** 18.000 Kg/He.

**TRAINING SYSTEM:** Sylvoz.

**HARVEST:** mechanical.

**VINIFICATION:** fermentation at controlled temperature.  
Charmat method for sparkling.

**RESIDUAL SUGAR:** 5 g./l.

**COLOUR:** straw yellow with fine perlage.

**BOUQUET:** typical hints of the vine, fruity and fresh, scents of yellow apple.

**TASTE:** elegant, pleasant and fresh, well balanced.

**FOOD COMBINATION:** excellent as aperitif. Suitable to a light cuisine. Perfect with fish appetizes and delicate courses.

**SERVING:** best served at temperature of 7-8°C.

**STORAGE AND AGEING:** enjoyable one year after the harvest.



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## Prò

Prosecco Rosé DOC  
Spumante Extra Dry

**GRAPE VARIETY:** Glera and Pinot Nero.

**YIELD:** 18.000 Kg/He.

**TRAINING SYSTEM:** Sylvoz.

**HARVEST:** mechanical.

**VINIFICATION:** red vinification for Pinot Nero, white vinification for Glera. Fermentation at controlled temperature. Sparkling with Charmat method.

**RESIDUAL SUGAR:** 14 g./l.

**COLOUR:** rubin colour with light coral reflections, fine perlage.

**BOUQUET:** pleasant cherry flower start. It releases light toasted, red fruits and cassis scents, with delicate reminds of pastries.

**TASTE:** fine texture with velvety bubbles. Balanced and structured rosè, with a good minerality, smooth and elegant aftertaste. Pleasant ending sensation of chestnuts, it stands out for its body and versatility.

**FOOD COMBINATION:** enjoyable to drink, perfect to be paired with appetizers, salami and fish dishes, even raw. Delicious to combine with refined crustaceans dishes too. Excellent throughout the meal.

**SERVING:** service temperature 4°-6°C.

**STORAGE AND AGEING:** best tasted within a year after the harvest.



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## Rigole

Pinot Bianco  
Spumante Brut

**GRAPE VARIETY:** Pinot blanc.

**YIELD:** 85.000 Kg/He.

**TRAINING SYSTEM:** Guyot.

**HARVEST:** manual with grape selection.

**VINIFICATION:** the first fermentation is carried out at controlled temperature of 16°-18°C. Sparkling process by Charmat method, 6 months long performance “sur lie”, and slow fermentation.

**RESIDUAL SUGAR:** 10 g./l.

**COLOUR:** straw light yellow with greenish highlights.

**BOUQUET:** slight hints of bread crust, delicate notes of apricot and white flowers.

**TASTE:** enveloping, full flavored and dry, perfect for delicate palates.

**FOOD COMBINATION:** excellent as aperitif, with seafood dishes, raw and grilled fish and herbal omelette.

**SERVING:** best enjoyable at 6°-8°C.

**STORAGE AND AGEING:** moderate ageing adds further roundness and complexity to this wine.

  
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## Osé

Sparkling Rosè  
Demi-Sec

**GRAPE VARIETY:** raisined Verduzzo grape and Refosco.

**YIELD:** 15.000 Kg/He.

**TRAINING SYSTEM:** Sylvoz.

**HARVEST:** manual with grape selection.

**VINIFICATION:** the destaked grapes remain on their skins for a short period of time and then vinificated at controlled, low temperature to preserve the fresh and fruity bouquets. Sparkling obtained by fermentation in pressure tank with the Martinotti method.

**RESIDUAL SUGAR:** 38 g./l.

**COLOUR:** coral pink with violet reflections.

**BOUQUET:** fresh and delicate, floreal of wild rose, fruity of pomegranate and raspberry, delicate notes of musk.

**TASTE:** smooth, savoury with good after-taste and persistent perlage.

**FOOD COMBINATION:** excellent with quality cured pork products such as Patanegra raw ham and Culatello. An unusual sparkling wine that accents total versatility either with spicy fusions of intense tastes. Can be served as sweet aperitif or as a dessert wine.

**SERVING:** best enjoyed at 6°-8°C.

**STORAGE AND AGEING:** best expresses its characteristics if consumed young.

  
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## Pros-ecco

Prosecco Treviso DOC  
Fizzy Extra Dry

**GRAPE VARIETY:** 100% Glera

**TRAINING SYSTEM:** Sylvoz.

**HARVEST:** mechanical.

**VINIFICATION:** fermentation at controlled temperature.  
Charmat method.

**RESIDUAL SUGAR:** 15 g./l.

**COLOUR:** straw yellow with greenish reflections and fine perlage.

**BOUQUET:** fruity, hints of green apple, quince, exotic fruit and wild flowers.

**TASTE:** intriguing, fruity, fresh and tasty, with low acidity, well balanced.

**FOOD COMBINATION:** excellent as aperitif and combined with light dishes. Perfect with fish starters and delicate dishes.

**SERVING:** best served at temperature of 7-8°C.

**STORAGE AND AGEING:** best within a year from the harvest.

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## Chardonnay

Trevenezie IGT

**GRAPE VARIETY:** 100% Chardonnay

**YIELD:** 13.000 Kg/He.

**TRAINING SYSTEM:** Guyot.

**HARVEST:** manual with grape selection.

**VINIFICATION:** white wine vinification with soft pressure; fermentation at controlled temperature of 16°C to enhance its characteristics. Complete malolactic fermentation

**REFINEMENT:** 5 months in steel vats on the fine yeasts followed by 2 months of bottle ageing.

**COLOUR:** yellow straw colour.

**BOUQUET:** flowery, fine, persistent, its minerality recalls to the terroir. Recollections of cantaloupe, citrus fruits and apple-pie.

**TASTE:** harmonic, fresh, with a marked minerality and hints of acacia honey.

**ACCOMPANIMENT:** excellent with light first courses, risotto, white meats and oven-baked fish.

**SERVING:** best served at temperature of 10-12°C.

**STORAGE AND AGEING:** peak of bottle maturation is around 1 year; keeps its quality for up to 3 years.



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## Friulano

Friuli DOC

**GRAPE VARIETY:** 100% Friulano

**YIELD:** 10.000 Kg/He.

**TRAINING SYSTEM:** Sylvoz.

**HARVEST:** manual with grape selection.

**VINIFICATION:** 50% of the white grapes undergo soft pressure and 50% undergo 10 hours of cryomaceration; fermentation at constant temperature of 16°-18°C, and then complete malolactic fermentation.

**REFINEMENT:** 5 months in steel vats on the fine yeasts, followed by 2 months of bottle ageing.

**COLOUR:** yellow straw colour with greenish tinges.

**BOUQUET:** refined subtle aroma. Recollections of honey and acacia blossoms and fresh fruits, such as pears and apples.

**TASTE:** incredibly pleasant taste, full-bodied and smooth with well-balanced acidity. Typical aftertaste of almonds.

**FOOD COMBINATION:** excellent with Italian style "antipasti", raw ham, light first courses and cheese.

**SERVING:** best served at temperature of 10-12°C.

**STORAGE AND AGEING:** peak of bottle maturation at around 1 year; keeps its quality up to 3 years.



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## Pinot Bianco

Trevenezie IGT

**GRAPE VARIETY:** 100% Pinot Bianco

**YIELD:** 80.000 Kg/He.

**TRAINING SYSTEM:** Guyot.

**HARVEST:** manual with grape selection.

**VINIFICATION:** 50% of the grapes undergo softly pressed and 50% with 10 hours of cryomaceration; fermentation at constant temperature of 16°-18°C and then complete malolactic fermentation.

**REFINEMENT:** 8 months on fine yeasts in steel vats followed by 3 months in the bottle.

**COLOUR:** straw yellow colour with greenish tinges.

**BOUQUET:** traditional and intense fruity aroma with delicate scents of white blossoms, hints of apple and apricot.

**TASTE:** full-flavoured and well balanced with a lasting finish.

**ACCOMPANIMENT:** an all-rounder wine particularly suited to first courses, oven baked fish and medium matured cheese.

**SERVING:** best served 10-12°C.

**STORAGE AND AGEING:** peak of bottle maturation is reached after around 2 years. Quality kept up to 4 years.

  
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## Pinot Grigio

Delle Venezie DOC

**GRAPE VARIETY:** 100% Pinot Grigio

**YIELD:** 13.000 Kg/He.

**TRAINING SYSTEM:** Sylvoz.

**HARVEST:** manual with grape selection.

**VINIFICATION:** vinification with soft pressing; fermentation maceration on the skins for 8 hours, fermentation at a controlled constant temperature of 16°C to enhance the characteristics of the vine.

**REFINEMENT:** 5 months in steel vats on the fine yeasts followed by 2 months of bottle ageing.

**COLOUR:** intense pink hue with coppery reflections.

**BOUQUET:** fine and elegant, it recalls aromas of white peach and pear, light hints of apricot, hazelnut.

**TASTE:** pleasant and persistent taste, balanced acidity and flavor; with slight tannic finish. The short skins maceration gives elegant tannins hints and an ancient charming pink-copper color.

**ACCOMPANIMENT:** it goes well with fish dishes, also structured and spicy, excellent with shellfish and seafood appetizers.

**SERVING:** best served at temperature of 10-12°C.

**STORAGE AND AGEING:** peak of bottle maturation is around 1 year; keeps its quality for up to 3 years.



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## Carmen

Rosato Trevenezie IGT

**GRAPE VARIETY:** Merlot and Refosco grapes.

**YIELD:** 12.000 Kg/He.

**TRAINING SYSTEM:** Guyot.

**HARVEST:** manual with grape selection.

**VINIFICATION:** alcoholic fermentation in steel at low and controlled temperature, following a short maceration on skins in order to enhance aromatic and organoleptic characteristics.

**REFINEMENT:** 6 months in steel containers with yeasts, 3 months of refinement in bottle.

**COLOUR:** intense rosè with coral reflections.

**BOUQUET:** fresh and enjoyable, with delicate red berries, cherries and raspberries notes, slightly flowered.

**TASTE:** smooth, elegant with long finish, with a thin sapid vein.

**ACCOMPANIMENT:** perfect as aperitif or combined with light starters, raw or delicately cooked fish and fresh cheese.

**SERVING:** better served fresh in glass goblets at the temperature of 12-15°C.

**STORAGE AND AGEING:** quality maintenance reaches up to about 2/3 years.

  
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## Merlot

Friuli DOC

**GRAPE VARIETY:** 100% Merlot

**YIELD:** 12.000 Kg/He.

**TRAINING SYSTEM:** Guyot.

**HARVEST:** manual with grape selection.

**VINIFICATION:** red wine maceration with "cold soak". Complete malolactic fermentation.

**REFINEMENT:** 5 months on yeasts in steel tanks, 2 months ageing in bottle.

**COLOUR:** deep ruby red with purple nuances.

**BOUQUET:** intense, fresh and young scents with typical overtones of wild berries, red fruits and fresh wild flowers.

**TASTE:** dry, full and smoothly persistent with velvety tannins.

**FOOD COMBINATION:** excellent with red and white meat roasts, grills, risotto and pasta with mushrooms and cheeses.

**SERVING:** best served at temperature of 14-16°C.

**STORAGE AND AGEING:** peak of bottle maturation is around 1 year; keeps its quality up to 4 years.

  
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## Cabernet Franc

Friuli DOC

**GRAPE VARIETY:** 100% Cabernet Franc

**YIELD:** 12.000 Kg/He.

**TRAINING SYSTEM:** Sylvoz.

**HARVEST:** manual with grapes selection.

**VINIFICATION:** red wine vinification with soft pressure and long maceration at controlled temperature of 25°C, complete malolactic fermentation.

**REFINEMENT:** 5 months in steel vats and 2 months in the bottle.

**COLOUR:** ruby red with purple tinges.

**BOUQUET:** intense, fresh and young scents of violet and red fruits with a typical grassy scent. Slight notes of green pepper.

**TASTE:** full-bodied, velvety and spicy. It's distinctive herbaceous fragrance and its full and elegant flavor with slight smoked notes make the cabernet franc from Friuli area particularly appreciated in the world.

**FOOD COMBINATION:** perfect with roasted red meat, stew and mature cheese.

**SERVING:** best served at temperature of 16-18°C.

**STORAGE AND AGEING:** peak of bottle maturation is around 1 year; keeps its quality up to 4 years.



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## Rigole Rosso

Trevenezie IGT

**GRAPE VARIETY:** Merlot 85%, Refosco 15%

**YIELD:** 12.000 Kg/He.

**TRAINING SYSTEM:** Guyot.

**HARVEST:** manual with grape selection.

**VINIFICATION:** red wine vinification with an extended maceration on the grape skins and fermentation at controlled temperature; complete malolactic fermentation.

**REFINEMENT:** 8 months in steel vats and 8 months in bottle.

**COLOUR:** deep ruby red with purple nuances.

**BOUQUET:** a perfect combination of a soft and fruity Merlot with fresh red berries hints and a powerful and rich Refosco.

**TASTE:** full-bodied, silky and savory with a lasting harmonious finish.

**FOOD COMBINATION:** perfect with red meat, particularly recommended with roasts, lamb chops and mature cheese.

**SERVING:** best served at temperature of 16°-18°C.

**STORAGE AND AGEING:** peak of bottle maturation is around 3 years; it keeps its quality for 7 years.



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## Le Bastie Bianco

Friulano  
Friuli Grave DOC

**GRAPE VARIETY:** from our best Friulano grapes.

**YIELD:** 70.000 Kg/He.

**TRAINING SYSTEM:** Sylvoz.

**HARVEST:** manual with grape selection.

**VINIFICATION:** white wine vinification with soft pressure of the whole grape, 10 hours cryomaceration. Fermentation in oak barrels at controlled temperature. Complete malolactic fermentation.

**REFINEMENT:** 9 months in oak barriques and double barriques; 6 months in steel vats and 12 months in bottle.

**COLOUR:** intense straw yellow with golden reflections.

**BOUQUET:** refined, intense, complex and long-lasting; harmonic, a perfect balance of fruits and spices with a hint of vanilla, slightly balsamic.

**TASTE:** elegant and charming with recollections of nuts and exotic fruits, such as pineapple. Well balanced with a lasting finish.

**ACCOMPANIMENT:** an eclectic wine, particularly suited to flavoursome fish dishes. Excellent with seafood, oven-baked fish and tasty white meat, with rice and pasta dishes with porcini mushrooms and with soft mature cheese.

**SERVING:** best served at temperature of 12°-14°C.

**STORAGE AND AGEING:** peak of bottle ageing about 5 years; keeps its quality up to 10 years.



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## Le Bastie Rosso

Merlot  
Friuli Grave DOC

**GRAPE VARIETY:** from the best selected Merlot grapes.

**YIELD:** 55.000 Kg/He.

**TRAINING SYSTEM:** pruned-spur cordon-trained.

**HARVEST:** manual with grape selection.

**VINIFICATION:** red wine vinification with long maceration on the grape skins at controlled temperature of 25°C; complete malolactic fermentation.

**REFINEMENT:** 11 months in new and used oak barrels; 6 months in steel vats and 12 months in the bottle.

**COLOUR:** intense ruby red with garnet reflections.

**BOUQUET:** refined and elegant with an intense personality. It brings together red berries scents as red currants, dried plums and spices, coffee, some vegetal notes, as rosemary.

**TASTE:** full-flavoured and full-bodied, persistent and generous. Pleasantly spicy, velvety and well balanced.

**FOOD COMBINATION:** perfect with red meat, game roasts, stews and seasoned cheese.

**SERVING:** best served at temperature of 16-18°C. Open several minutes before tasting.

**STORAGE AND AGEING:** peak of bottle ageing is around 4 to 5 years; keeps its quality up to around 8/10 years.





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## Cuvée 38

Champenoise Method

**GRAPE VARIETY:** Pinot Nero, Pinot Bianco and Chardonnay.

**YIELD:** 7.000 Kg/He.

**TRAINING SYSTEM:** Guyot.

**HARVEST:** manual with grape selection.

**VINIFICATION:** traditional method with secondary rifermentation in bottle and soft pressing of the whole grape.

**COLOUR:** bright straw yellow.

**BOUQUET:** fruity aromas of apple, with hints of caramel, almonds, pastries and bread crust.

**TASTE:** full, persistent with velvety perlage, a combination of elegant structure and vivacity.

**ACCOMPANIMENT:** excellent as aperitif, great paired with fish and seafood, delicate cold cuts and fresh cheese.

**SERVING:** best enjoyed at temperature around 6-8°C in order to appreciate the persistent perlage.

**STORAGE AND AGEING:** two years stored in horizontal position in a cool place.

  
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## Chinomoro

Merlot Fortified

**PRODUCTION:** a rich digestive wine obtained from the vinification of selected Merlot grapes, aged in oak barrels and flavoured with herbal essences of aloe, absinth, calumba, coriander, rubharb, cinchona, orange, elder flowers, among others. Years of traditional knowledge and experience have guided the selection of these digestive essences and herbs.

**QUALITY:** a wine full of character, harmony and enduring pleasant taste, rich in flavour and fragrance. An absolutely superb wine. It's full of soothing and curative properties and has a "long-lasting" finish.

**ACCOMPANIMENT:** excellent with a piece of good quality dark chocolate and all chocolate based desserts. Exquisite also on its own as an after-dinner drink.

**SERVING:** we suggest to serve it slightly cool in a liqueur glass.



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