

ANTONIO RIGONI

“Le schede che accompagnano le singole tipologie di bottiglie non sono riferite ad annate specifiche, ma si basano su indicazioni di massima, generiche ed astratte, poiché ogni campagna vitivinicola ha per forza di cose processi specifici dettati da fattori ambientali e stagionali”

“All data sheet associated with individual type of bottle are not related to specific year but instead based on overall indication, generic and abstract, since every wine year has by necessity specific process instructed by environmental and seasonal factors”

CANTINA | WINERY

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Rigoni Company

Founded in 1966, the company takes its name from its founder, Antonio.

Its vineyards span across the regions of Veneto and Friuli-Venezia Giulia. The soils, rich in mineral salts, impart finesse and elegance to the wines crafted from the typical grape varieties of this area. A profound knowledge of the land, combined with a passion for wine, makes it possible to create unique and inimitable products.

The company's operations are constantly driven toward improving production techniques in order to achieve high-quality wines. A love for the craft, paired with the most innovative winemaking techniques, results in modern wines that remain respectful of traditional culture. This approach allows the winery to fully maximize its winemaking potential.





TRAMINER

AROMATICO
BORN FROM EARTH

Denomination: Traminer aromatico IGT Veneto

Grape Varieties: 100% Traminer Aromatico

Alcohol: 12 %vol.

Bottle Size: 0,75 l

Ideal Consumption: Within three years of bottling

Serving Temperature: 10°C

Pairings: Mushroom-based first courses and seafood

Senses: In the glass, it appears clear with a pale golden color. Fruity and mineral notes are predominant, reminiscent of rose, lychee, and flint. On the palate, it is warm, smooth, and fresh, endowed with good structure. A well-balanced wine with versatile pairing options, making it an excellent companion for dishes featuring prominent spicy components.

Vinification: The Traminer Aromatico grapes are harvested in the early morning hours to preserve their precious aromatic profile. The clusters are destemmed, and the crushed grapes undergo a period of skin maceration before soft pressing. The must is allowed to settle at a low temperature prior to fermentation in concrete vats at a controlled temperature of 16°C. Subsequently, the wine is racked and kept in suspension on the fine lees until the fining stages begin.

LINEA 4 ELEMENTI



PINOT GRIGIO

BORN FROM WATER

Denomination: Pinot Grigio DOC delle Venezie

Grape Varieties: 100% Pinot Grigio

Alcohol: 12,5 %vol.

Bottle Size: 0,75 l

Ideal Consumption: Within three years of bottling

Serving Temperature: 10 -12°C

Pairings: Seafood dishes and white meats

Senses: In the glass, the wine appears clear with a straw yellow color and golden reflections. Fruity and floral notes typical of this grape variety are perceived, along with pleasant mineral sensations that add greater complexity to the interesting olfactory profile. On the palate, it is warm and fresh, endowed with good structure with excellent balance and supreme drinkability.

Vinification: Among the first to be harvested, the clusters are destemmed and pressed very delicately in order to extract only the most prized components of the berries. The must is allowed to settle at a low temperature, and the clear must is destined for alcoholic fermentation at a controlled temperature of 16-18°C. Subsequently, the wine is kept in vitrified concrete vats in contact with the fine lees to promote a positive evolution of aromas and a better structure.

MERLOT

BORN FROM AIR



Denomination: Merlot IGT Veneto

Grape Varieties: 100% Merlot

Alcohol: 12,5 %vol.

Bottle Size: 0,75 l

Ideal Consumption: Within five years of bottling

Serving Temperature: 18°C

Pairings: Meat dishes and mixed grills.

Senses: This wine has a bright ruby red color. Its aromas are very typical and reminiscent of ripe red fruit (cherry, plum, and wild berries), red flowers with a subtle spicy note that gives complexity and breadth to the aromas. On the palate, it is warm and smooth, with refined tannins and a structure that makes it perfectly paired with meat-based dishes.

Vinification: The Merlot grapes are the first to be harvested among the red berry varieties present at the winery. Upon delivery to the cellar, the clusters are destemmed and gently crushed before being sent to alcoholic fermentation, which takes place in steel vats at temperatures between 22 and 25°C. During alcoholic fermentation, the wine undergoes pump-overs and punch-downs to promote better polyphenol extraction. Maceration lasts about twenty days, after which racking takes place, moving on to the racking and maturation phase, which occurs partly in large oak casks.

LINEA 4 ELEMENTI

CARMENÈRE

BORN FROM FIRE



Denomination: Carmenere IGT Veneto

Grape Varieties: 100% Carmenere.

Alcohol: 12,5 %vol.

Bottle Size: 0,75 l

Ideal Consumption: Within eight years of bottling

Serving Temperature: 18°C

Pairings: Robust meat dishes and game.

Senses: In the glass, it shows excellent body and is characterized by an impenetrable ruby red color. It is an intense and broad wine with spicy notes of licorice and toasted coffee, complemented by hints of cherry jam and fruit in spirits. On the palate, it is warm and smooth, with sweet and velvety tannins that make it elegant and pleasant. The persistence is pronounced, with an excellent consistency between the aromas perceived on the nose and in the mouth, and retro-nasal notes that recall those same aromas.

Vinification: The clusters are gently destemmed and crushed to begin alcoholic fermentation, which takes place in stainless steel tanks at a controlled temperature. During fermentation, the must undergoes numerous pump-overs and delestages that allow for excellent phenolic extraction. Maceration lasts about twenty-five days, after which racking takes place, followed by the maturation phase which occurs in concrete vats, large oak casks, and oak barriques.





PROSECCO

Vintage Doc Treviso Extra-Dry

Denomination: Prosecco DOC Treviso

Grape Varieties: 100% Glera

Alcool: 11 %vol.

Bottle Size: 0,75 l

Ideal Consumption: Within 12 months of bottling

Serving Temperature: 6-8°C

Pairings: Fish and seafood-based dishes.

Senses: In the glass, the wine presents a brilliant straw yellow color with a fine and persistent perlage. On the nose, notes of pear and fresh flowers are perceived. On the palate, it is fresh and savory, with acidic notes supporting its residual sugar, making the wine balanced and pleasant, while enlivening the drinkability.

Vinification: Obtained from 100% Glera grapes vinified in steel. The secondary fermentation takes place using the Martinotti-Charmat Method with a slow natural refermentation in autoclaves conducted at a controlled temperature of 15-16°C. Subsequently, the wine is left to mature in contact with the lees for long periods.

LINEA BOLLICINE



PROSECCO

Vintage D.O.C Treviso - Brut

Denomination: Prosecco DOC Treviso

Grape Varieties: 100% Glera

Alcool: 11 %vol.

Bottle Size: 0,75 l

Ideal Consumption: Within 12 months of bottling

Serving Temperature: 6-8°C

Pairings: Raw seafood and fish-based fried dishes.

Senses: In the glass, the wine is appreciated for its fine and very persistent perlage, with chains of bubbles that make its straw-yellow color crystal clear. The olfactory notes are typical of Prosecco, with a predominant fruity component reminiscent of pear and green apple. On the palate, it is appropriately warm, dry, with a distinct freshness and minerality that give this wine a special personality.

Vinification: Obtained from 100% Glera grapes vinified in steel. The secondary fermentation takes place using the Martinotti-Charmat Method with a slow natural refermentation in autoclaves conducted at a controlled temperature of 15-16°C. Subsequently, the wine is left to mature in contact with the lees for long periods.



RIGŌ

Vintage white sparkling wine

Denomination: White sparkling wine.

Grape Varieties: Cuveé

Alcool: 11 %vol.

Bottle Size: 0,75 l

Ideal Consumption: Within 12 months of bottling.

Serving Temperature: 6-8°C

Pairings: Batter-fried foods, cold cuts, and pizza.

Senses: In the glass, the wine appears clear with a straw yellow color and greenish reflections. The perlage is quite fine and persistent. On the nose, aromas of fresh fruit (peach and apple) and fresh wildflowers emerge. On the palate, it is characterized by exceptional drinkability, conferred by a moderate alcohol content, a low residual sugar, and a pleasant, balanced acidity that make the product extremely versatile and pleasant in food pairing.

Vinification: This sparkling wine is produced starting from a cuvée of white grapes consisting of native and international varieties. The secondary fermentation takes place using the Charmat Method for natural refermentation in autoclaves conducted at a controlled temperature of 16-18°C. Subsequently, the wine is left to mature in contact with the lees for about 30 days before being bottled.

LINEA BOLLICINE

