

The Route of the Wines of the Piave

The lands crossed by the river Piave, which still hide moving memories of the First World War, represent a complex and fascinating cultural system deeply signed from thousand of years of care of the land. The rural vocation of this territory influenced History, installing values and cultivations, traditions and vineyards.

(map)

The Route of the Wines of the Piave offers to its most demanding tourists a selection of wines of the Piave, conceived as the result of an happy combination among lands, traditions, habilities, passions and ideas which only a bottle of wine can contain and tell.

These wines go with the typical products of an extraordinary land which offers not only a huge wine tradition, but also a gastronomic one: just think about the famous *radicchio di Treviso*, the white asparagus, the fish of the rivers and the sausages *de casada* (hand-made sausages).

The Route of the Wines of the Piave runs along the left bank of the river, touching many places which host noteworthy catering firms.

We suggest you two itineraries in this side of Veneto still to discover...
...what are you waiting for?

First Itinerary: THE DOGES' VINEYARDS from Oderzo to Ponte di Piave

The first itinerary focuses on the vineyards which were owned by the Most Serene Republic of Venice. It covers a path that starts from the elegant Oderzo, from immemorial time the nerve centre of this land, among ancient signs (1st century b.C.) and modern valorisations, till Ponte di Piave, through a series of nice towns, old villages called *borghi* and vineyards: the latter have always been the background of this land, together with woods and other cultivations.

Many are the charms of this itinerary, which runs across the Eastern Marca of Treviso and enters the province of Venice.

It's a territory rich in resurgences and little waterways where it's still possible to discover some ancient plan wood, which edge cereal cultivations and vineyards, or great areas of meadow. The nobles of the Republic of Venice loved the gentle landscape of this region, rich in flourishing vegetation.

We can't forget to mention the historical centres. Oderzo is surely the most important, with its Cathedral and its famous Archaeological Museum which contains valuable documents of the Roman *Opitergium*. Don't miss the historical centre, magical with its elegant Renaissance palaces decorated with frescos.

Another important centre is Motta di Livenza, where you can visit the Cathedral of the Renaissance and the Sanctuary dedicated to the Madonna of the Miracles, decorated by Sansovino. In Cessalto and Chiarano, moreover, there are two beautiful villas: Villa Emo-Giacomini, of the 16th century, and Villa Zeno, built in 1565 from a design by Andrea

Palladio.

D.O.C. Wines

Red wines: *Cabernet Sauvignon*, *Carmenère*, *Merlot* and *Pinot Nero*.

White wines: *Chardonnay*, *Pinot Bianco*, *Pinot Grigio*, *Tai* and *Verduzzo*.

Second Itinerary: THE LANDS OF THE RABOSO PIAVE from San Polo di Piave to Oderzo

The second itinerary starts from San Polo di Piave and gets back to Oderzo. It runs across the district of the Raboso Piave, the only red native wine which has found new interpretations after many years of oblivion-due to its strong taste. Now, thanks to the local wine growers, the Raboso is a wine well appreciated in the region. The left bank of the Piave (called *Sinistra Piave*) has got a charming atmosphere due to its ancient traditions, the little isolated churches that hide valuable frescos, the panoramic view of the Piave and the “towns jewels” like Portobuffolè.

You can visit some historical monuments here too: Villa Papadopoli-Giol in San Polo di Piave, for example, the Tower in Rai, or the Church of the Knight Templars in Ormelle.

Moreover, enjoy the fascinating Borgo Malanotte in Tezze di Piave and the fortified town of Portobuffolè, before coming back to Oderzo.

Your itinerary will be surrounded by vineyards where the Raboso Piave, symbol of this fierce and austere land, is born.

NATIVE WINE OF THE PIAVE - The Raboso Piave

The Raboso Piave is a wine produced from one of the rarest wine plants in North Eastern Italy. Pliny the Elder tells in his *Historia Naturalis* that in this area the *Picina omnium nigerrima* was produced by that time (before the Roman rule): this wine had a colour black as pitch.

After the fall of the Roman Empire, which marked the end of the wine growing tradition, we have to wait till Venice extended its civilization to the dry land in order to catch memories of this wine, very requested in the noble palaces of the lagoon and in the Villas of the hinterland.

The great diffusion of the Raboso lived a very long season, till reaching the 4/5 of the whole production of red wine in the area of the left bank of the Piave. In the Fifties and Sixties the wine growers favoured the varieties of international wines and the Raboso lost its power on the market.

In the last twenty years, however, the Raboso Piave is experimenting a new season of successes, thanks to the tenacity of the wine growers of the Piave and to the new interest towards native wines. Very important in this sense is the work of the Consorzio Tutela Vini del Piave, which is trying to give the Raboso Piave the qualification of DOCG; furthermore, this noble wine gets the endorsement of the Confraternita del Raboso Piave, which has been promoting it for ten years.

WAITING FOR THE MALANOTTE - The Raboso Superiore

The itinerary leads to the vineyards and the wine cellars where the Malanotte is born. This is a DOC superior wine obtained from Raboso grapes.

The name of this excellent Raboso is a tribute to the Malanotte family, who sustained, enhanced and renewed the wine growing during more than two centuries (from the middle of the 17th to the middle of the 18th century). A French guide of the 19th century testifies it, recommending to its readers to taste “le vin rouge Malanotte di Tezze” (*Ernest Foerster, “Manuel du Voyageur en Italie”, Munich 1855*).

In many of the wine cellars that you'll meet during your trip, the Malanotte wine rests during three years (one of the longest maturation period in Italy). And “waiting for the Malanotte” - the first vintage of production, 2008, will be available on the market in 2011- it's easy to breathe the culture of wine and of the grape-wine, which has always influenced local life and economy, into echoes of the Roman history and signs of ancient cultures which passed through this land during the centuries.

Typical products

D.O.P. Products: *Montasio, Taleggio, Casatella Trevigiana -cheese-*

I.G.P. products: *Radicchio Rosso of Treviso (precoce and tardivo), Varied Radicchio of Castelfranco, White Asparagus of Cimadolmo.*