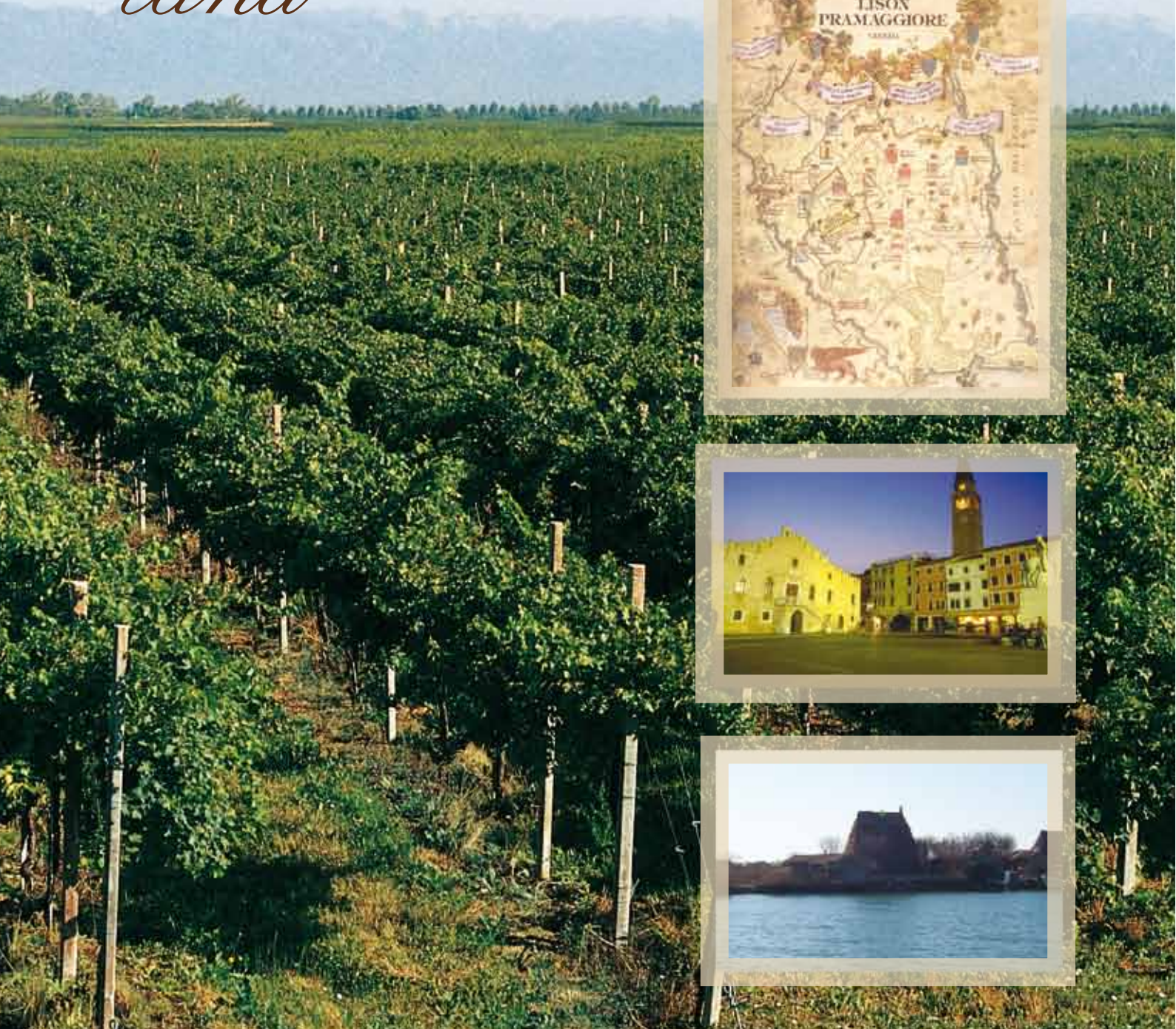




Dur



Land





le Carline

The Farm



HERE YOUR GAZE CARESSES THE AIR, FLAVOURS EVERY SEASON AND PEACEFULLY RESTS ON THIS
GENEROUS LAND, LAPPED BY THE LIVENZA AND TAGLIAMENTO RIVERS.

WINE MAKING HISTORY IN THE DOC LISON PRAMAGGIORE AREA HAS ITS ROOTS BACK IN THE
TIMES OF THE ROMAN EMPIRE AND THE SERENISSIMA, WHEN ITS WINES WERE DRUNK AT THE
FESTIVE ARISTOCRATIC BANQUETS.

DANIELE PICCININ, WITH HIS WIFE DIANA AND CHILDREN, TO WHOM HE HAS PASSED ON HIS
INBORN KNOWLEDGE AND ANCIENT PERSEVERANCE, STRONG AND DETERMINED IN HIS
CONVICTIONS, HAVE MADE HIS COMPANY "LE CARLINE" AN ADMIRABLE EXAMPLE FOR THE
BIOLOGICAL FARMING METHODS THEY USE.



le Carline

THEY USE ONLY STRICTLY AGRONOMIC METHODS, LIKE ORGANIC FERTILISER TO PROTECT THE ECOSYSTEM; “GREEN” PRUNING TO GIVE AS MUCH AIR AS POSSIBLE TO THE BUNCHES AND NATURAL CULTIVATION METHODS WITHOUT THE USE OF FUNGICIDES AND SYNTHETIC INSECTICIDES. A VERY COMMITTING CHOICE THAT IS CAREFULLY MONITORED BY THE ICEA (ENVIRONMENTAL ETHIC CERTIFICATION INSTITUTE), WHICH GUARANTEES, CONTROLS AND CERTIFIES THAT THE ACTIVITIES ARE RUN RESPECTING THE ENVIRONMENT AND THE CONSUMER.

THE COMPANY DECISION TO ABANDON LARGE-SCALE PRODUCTION TO PRODUCE TOP QUALITY PERSONALITY WINES HAS BEEN MORE THAN COMPENSATED BY THE CONSTANT GROWING



INTEREST FROM THE PUBLIC.

PERSONALITY WINES HAS BEEN MORE THAN COMPENSATED BY THE CONSTANT GROWING INTEREST FROM THE PUBLIC. THE CELLAR WAS RECENTLY EXTENDED, SCRUPULOUSLY SELECTING THE MATERIALS AND BUILDING FEATURES SO THAT IT IS IN PERFECT FITTING WITH ITS SURROUNDINGS, AND IS ALWAYS READY TO WELCOME WINE LOVERS WHO WANT TO SURPRISE THEIR SENSES WITH GENUINE AUTHENTIC QUALITY.

WINE IS THE POETRY OF THE LAND; HERE IT IS THE SUBLIME EXPRESSION OF ITS MAKERS.

Biological wine cultivation

FARMING TECHNIQUES THAT DO NOT USE CHEMICAL FERTILISERS OR SYNTHETIC PLANT PROTECTION PRODUCTS, NOURISHING THE VINES WITH ONLY NATURAL PRODUCTS.

MAINTAINING THE NATURAL BALANCE OF THE VINEYARD CONSIDERING THE DIFFERENT VARIETIES IS FUNDAMENTAL TO PRODUCE TOP QUALITY WINES. THE DEVELOPMENT OF THE ILLNESSES THAT CAN HIT THE PLANTS IS FOUGHT BY INTRODUCING VARIOUS USEFUL INSECTS AND MICRO-ORGANISMS TO BLOCK THEM: LEAVING THE GRASS IN THE VINEYARD; ORGANIC FERTILISERS TO MAINTAIN THE VITALITY OF THE SOIL SO THAT THE ORGANISMS IT CONTAINS CAN DO THEIR JOB; LOCAL AUTOCHTHONOUS VARIETIES THAT REFLECT THE SPECIFIC FEATURES OF THE AREA; INVASIVE INTERVENTIONS ARE REDUCED TO A MINIMUM IN BOTH THE VINEYARD AND THE CELLAR. THIS CAN ALL BE SUMMED UP IN A SIMPLE TERM, SAFEGUARDING THE ECOSYSTEM, WHICH, IF IT IS HEALTHY IS IN PERFECT BALANCE. RETURNING TO A HEALTHIER LIFESTYLE, CLOSER TO NATURE, MORE KNOWLEDGEABLE AND RESPONSIBLE. WINE AS AN EXPRESSION OF THE TERRITORY – TERROIR!





Our products

le Carlène



MERCIER

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TH

le Carline



THIS EXCELLENT
REFINED RED WINE
BEARS THE NAME OF
OUR COMPANY. IT HAS
A GREAT PERSONALITY,
WITH A BOUQUET OF
SWEET PEPPERS, SPICES
AND COFFEE AND IS SO
EXPRESSIVE IT SEEMS
ABOUT TO EXPLODE IN
OUR PALATE. INTERNA-
TIONAL FLAVOUR,
INSPIRED BY THE
GREAT MEDITATION
WINES.



le Carline



THE EMBRACE OF THIS
VINE WITH IS WORN
AND REASSURING AIR
LEADS US TO THE
ESSENCE OF THIS GREAT
WHITE WINE. MADE
EXCLUSIVELY IN WOOD
BARRELS, IT TAKES ON
A COMPLEX AND
INVITING FRUITY
BOUQUET THAT IS VERY
WELL BALANCED ON
THE PALATE.



le Carlino



THE NAME AND THE LABEL RECALL THE DOGES AND, THEREFORE, VENICE, LAND OF ART AND CULTURE. A VERY FINE DESSERT WINE, A VERDUZZO PASSITO WITH ITS WARM ENVELOPING SENSATIONS. A MEDITATION WINE THAT SEDUCES OUR PALATE WITH ITS SWEET AND PEPPERY NOTES OF VANILLA.



le Carline



RED WINES WITH A
GREAT CHARACTER
THANKS TO THE OAK
BARRELS WHERE THEY
MELLOW FOR ABOUT 6
MONTHS. THIS HAPPY
COMBINATION SOFTENS
AND ENVELOPS THE
CHARACTERISTICS OF
EACH WINE, IN A VEIL
OF VANILLA FOR A
COMPLETE MATURE
RESULT.



le Carline



THE LISON, TYPICAL WINE
OF THE ENOLOGICAL AREA OF
EASTERN VENETO AND ALWAYS
PRESENT IN THE RANGE OF LE
CARLINE ORGANIC WINES,
JOINED THE PRESTIGIOUS ELITE
OF DOCG WINES.

A TOP-QUALITY NICHE OF PRODUCT
THAT REQUIRES STRICT CONTROLS
TO ASSURE TO CONSUMERS
PRODUCT OF QUALITY
AND AUTHENTICITY.

THIS WINE, SYMBOL OF THE
TERRITORY FROM WHICH IT ARISES,
EMBODIES AN INTENSE, FRUITY AND
FLORAL BOUQUET AND A SMOOTH
AND BALANCED FLAVOUR, WITH
A PLEASANT SCENT OF ALMOND.



le Carlino



THESE WINES REPRESENT
THE PERFECT UNION OF
QUALITY AND HEALTHINESS:
THEY GROW OUT OF OUR
EXCELLENT GRAPES
CULTIVATED USING ORGANIC
FARMING METHODS AND
PRODUCED WITHOUT THE
ADDITION OF SO₂.
REFOSCO HAS A BROAD
FRAGRANCE, PERFUMED AND
FULL-BODIED IN THE MOUTH,
CABERNET HAS FRESH AND
FRUITY NOTES, SLIGHTLY
SPICY AND FINALLY,
THE BIANCO WILL WIN YOU
THANKS TO HIS PLEASANT
AROMA OF PEACH
AND HAZELNUT.



le Carlone



UNITED BY THE NAME
DOC VENEZIA, THESE
WINES ARE TWO WORTHY
PRODUCTIONS
OF OUR CELLAR.
PINOT GRIGIO HAS
A YELLOW AND WARM
COLOR, FULL AND GOLDEN
AND ITS BROAD FLORAL
BOUQUET WRAPS
IN A SOFT CARESS.
THE CABERNET FRANC
IS PARTICULARLY
RENOWNED FOR ITS
INTENSE AND VINOUS
PERFUME AND HIS DRY
AND FULL-BODIED
FLAVOUR.



le Carlone



THE VINTAGE'S WINES
DOC LISON PRAMAGGIORE
EXPRESS AT THE BEST
THE PECULIARITY OF OUR
TERRITORY. THEY HAVE
ALL THE GOOD
PROPERTIES THAT
THE CLAYEY SOIL GIVE TO
THE GRAPES IN WHICH
THEY GROWS AND THEY
RELEASE WARM
AND WRAPPING AROMAS,
THAT REMEMBER
THE HOT SUMMER DAYS.



le Carlone



LIGHT, SLIGHTLY
SPARKLING, TASTY.
IN THESE WINES THE
PICTURE ON THE LABEL
REFLECTS THE
CHARACTERISTICS
OF EACH OF THEM.
CHARDONNAY IS EASY
TO MATCH WITH
VEGETABLE'S DISHES.
VERDUZZO IS SLIGHTLY
SMOOTH, BUT
FRAGRANT
AND PERFUMED.



le Carlino



MADE USING
THE SLOW CHARMAT
METHOD, THIS
SPARKLING WINE IS
FRESH AND
FRAGRANT WITH ITS
DELICATE BOUQUET
OF WHITE FLOWERS
AND LILIES OF THE
VALLEY. IDEAL AS AN
OPENER FOR THE
EVENING AND AS
A TOAST.



le Carline



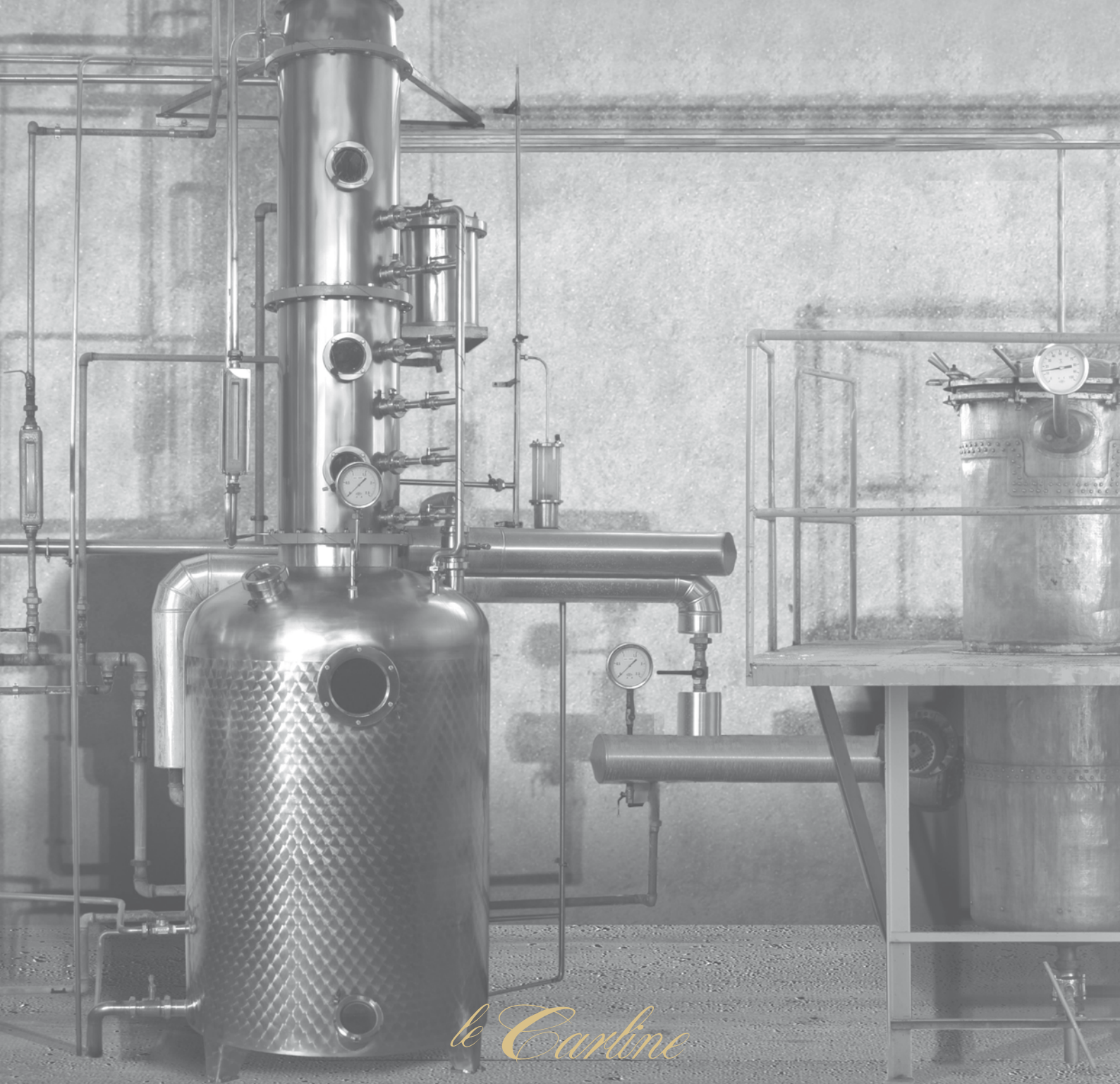
HERE THE SPIRIT
IS FRESH AND LIGHT.
SPARKLING AND
LIVELY, IT IS CHOSEN
BY THE YOUNG
AT HEART AND
IS ALWAYS A GOOD
REASON TO GET
TOGETHER WITH
FRIENDS AND HAVE
A PARTY.



le Carline



CLOSELY RELATED
TO HIS AREA OF ORIGIN,
THIS WINE WITH
A FLORAL AND FRUITY
SCENT, BRING TO MIND
GREEN APPLE
AND WILD FLOWERS.
GREAT TOAST'S WINE,
IT IS AN EXCELLENT
ACCOMPANIMENT
OF THE TRADITIONAL
DISHERS OF SEAFOOD.



le Carline



THIS GRAPPA IS MADE FROM FRESH CHARDONNAY'S GRAPES, WHICH ARE SEPARATED FROM THE JUICE BY PRESSING AND IMMEDIATELY DISTILLED. IT IS THE WORK OF MASTER DISTILLERS AND THE USE OF VALUABLE COPPER AND STEAM STILLS THAT ALLOWS TO OBTAIN A YOUNG GRAPPA OF A CRYSTALLINE WHITE COLOUR, A DELICATE, INTENSE AND PERSISTENT PERFUME AND A SOFT AND HARMONIOUS TASTE.

	Carline Rosso I.G.T. Veneto Orientale	Amicitia I.G.T. Veneto Orientale	Dogale Passito I.G.T. Veneto Orientale	Cabernet Sauvignon D.O.C. Lison Pramaggiore	Refosco Riserva D.O.C. Lison Pramaggiore
					
VARIETY:	Merlot, Cabernet Franc, Refosco p.r.	Chardonnay	Verduzzo Friulano	Cabernet Sauvignon	Refosco p.r.
TRAINING METHOD:	Guyot, Silvoz	Guyot, Silvoz	Guyot	Guyot, Silvoz	Guyot, Silvoz
FERMENTATION:	<ul style="list-style-type: none"> -Grapes are cleaned and cooled -Dynamic skin maceration exploiting the fermentation gases and traditional punching down -Controlled temperature fermentation 	<ul style="list-style-type: none"> -The grapes are cleaned and cooled -Dynamic skin maceration exploiting the fermentation gases -Controlled temperature fermentation 	<ul style="list-style-type: none"> -Partial drying -The grapes are cleaned -Dynamic skin maceration and traditional punching down -Controlled temperature fermentation in Barriques 	<ul style="list-style-type: none"> -Grapes are cleaned and cooled -Dynamic skin maceration exploiting the fermentation gases and traditional punching down -Controlled temperature fermentation 	<ul style="list-style-type: none"> -Grapes are cleaned and cooled -Dynamic skin maceration exploiting the fermentation gases and traditional punching down -Controlled temperature fermentation
MATURING:	<ul style="list-style-type: none"> -Malolactic fermentation -Few months' exposure to its fine activated lees -Controlled temperature clarification and conservation in steel vats - Mellowing in barriques 	<ul style="list-style-type: none"> -Malolactic fermentation -Few months' exposure to its fine activated lees -Controlled temperature clarification and conservation in steel vats - Mellowing in barriques 	<ul style="list-style-type: none"> -Malolactic fermentation and a few months exposure to its fine activated lees and then mellowing in barriques 	<ul style="list-style-type: none"> -Malolactic fermentation -Few months' exposure to its fine activated lees -Controlled temperature clarification and conservation in steel vats -Mellowing in barriques 	<ul style="list-style-type: none"> -Malolactic fermentation -Few months' exposure to its fine activated lees -Controlled temperature clarification and conservation in steel vats
SENSORIAL FEATURES:	A wine made from selected bunches of Cabernet Franc, Merlot and Refosco dal Peduncolo Rosso grapes. It needs at least two years mellowing first in barrels and then in barriques, followed by maturing in the bottle. It has a garnet red colour, typical full bouquet with strong notes of vanilla, and a dry, velvety and pleasantly bitter flavour. Serve at 18° C.	This elegant wine is made from Chardonnay grapes; it has a pale yellow colour with notes of ripe fruit, bread crusts and vanilla, due to the fermentation and mellowing in small oak casks. Slightly spicy, sober and ethereal. Serve at 8-10° C.	Dogale comes from Verduzzo grapes that are harvested late and then left to dry until late winter. The must is then fermented in small oak barrels where the wine mellows for nine long months. This special technique and constant controls of the fermentation phases produce a wine with a lovely amber colour, intense bouquet that is pleasantly sweet on the palate. Serve at 8-10° C.	A wine with a strong character, deep ruby red colour with light garnet hues; elegant and winy. Pleasant vanilla notes due to the balanced mellowing in oak barrels. A dry, full-bodied flavour, tannin at the beginning, which develops into spicy notes of excellent complexity and resistance. Serve at 16-18° C.	An important wine, made exclusively from Refosco dal Peduncolo Rosso grapes: an ancient native vine in our area. The wine then mellows for 6 months in oak barrels and then continues maturing in bottles. It has a deep ruby red colour with purple hues; a fruity bouquet that recalls raspberries, wild blackberries and wood fruits. It has a complex structure, but is well-orchestrated and elegant. Serve at 18° C.
ANALYSIS:	Alcohol content: 13% vol. Total acidity: 6.10 g/l Volatile acidity: 0.48 g/l	Alcohol content: 12.5% vol. Total acidity: 5.8 g/l Volatile acidity: 0.27 g/l	Alcohol content: 14% vol. Fixed acidity: 4.9 g/l Volatile acidity: 0.5 g/l Sugar ripeness: 12 g/l	Alcohol content: 12.5% vol. Total acidity: 4.9 g/l Volatile acidity: 0.28 g/l	Alcohol content: 12.5% vol Total acidity: 5.1 g/l Volatile acidity: 0.37 g/l
AVAILABLE SIZES:	Bottle: 750 ml Case: 6 bottles	Bottle: 750 ml Case: 6 bottles	Bottle: 375 ml in a single box Case: 6 boxes	Bottle: 750 ml Case: 6 bottles	Bottle: 750 ml Case: 6 bottles

	Chardonnay I.G.T. Veneto Orientale	Verduzzo I.G.T. Veneto Orientale	Refosco Doc without added sulphites	Cabernet Doc without added sulphites
<i>Le Carline</i>				
VARIETY:	Chardonnay	Verduzzo	Refosco dal p.r.	Cabernet
TRAINING METHOD:	Guyot, Silvoz	Guyot, Silvoz	Guyot, Silvoz	Guyot, Silvoz
FERMENTATION:	<ul style="list-style-type: none"> -The grapes are cleaned and cooled - Dynamic skin maceration - Controlled temperature fermentation 	<ul style="list-style-type: none"> -Grapes are cleaned and cooled -Dynamic skin maceration and traditional punching down -Controlled temperature fermentation 	<ul style="list-style-type: none"> - The grapes are carefully cleaned; then follows the dynamic skin maceration exploiting the fermentation gases and traditional punching down. - Controlled temperature fermentation take place into steel vats. 	<ul style="list-style-type: none"> - The grapes are carefully cleaned, then follows the dynamic skin maceration exploiting the fermentation gases and traditional punching down. - Controlled temperature fermentation take place into steel vats.
MATURING:	<ul style="list-style-type: none"> -Few months' exposure to its fine activated lees - Controlled temperature clarification and conservation in steel vats 	<ul style="list-style-type: none"> - Few months' exposure to its fine activated lees - Controlled temperature clarification and conservation in steel vats 	<p>Conservation happens in oxygen absence. The final product is the fruit of the single fermentation of the grape juice without addition of any additive.</p>	<p>Conservation happens in oxygen absence. The final product is the fruit of the single fermentation of the grape juice without addition of any additive. Mellowing, for a few months, in barrels.</p>
SENSORIAL FEATURES:	<p>This is a very elegant wine and if it is drunk young it is extremely fine, thanks to its rather high fixed acidity level. A bouquet that recalls golden delicious apples and almond flowers.</p> <p>A pale yellow colour and dry flavour, which is fine and inviting with clear apple and acacia flower notes. Serve at 10-12°C.</p>	<p>Sparkling wine made by natural fermentation with selected yeasts. Intense bouquet of violet and acacia flowers. Pale yellow colour, sometimes deep. Smooth, sapid, slightly tannic flavour. Serve at 10-12° C.</p>	<p>It presents a deep red colour with magenta shades, and it's an austere wine with marked inkings of berries and moss.</p> <p>Dry and full bodied to the palate. A perfect combination with braised red meats, grilled meats, poultry and matured cheeses.</p> <p>Best serving at 20° C with wide glass. As the product has no sulphites we suggest to use it up by two days after uncorking.</p>	<p>It's a wine with a strong character and a great personality, it has a deep ruby red colour with garnet hues, it is elegant, winy.</p> <p>With delightful notes of vanilla, due to the balanced mallowing in oaken barrels.</p> <p>A dry full-bodied flavour, tanning at the beginning, which develops into spicy notes of an excellent complexity and resistance. This wine is perfect with red meat roasts and game.</p> <p>Serve in large glasses at 18° - 20° C. As the product has no sulphites added we suggest to use it up by two days after uncorking.</p>
ANALYSIS:	<p>Alcohol content: 12% vol. Total acidity: 5,1 g/l Volatile acidity: 0,19 g/l</p>	<p>Alcohol content: 11,5% vol. Total acidity: 5.1 g/l Volatile acidity: 0.29 g/l</p>	<p>Alcohol content: 12,5% vol. Total acidity: 5,1 g/l Volatile acidity: 0,20 g/l</p>	<p>Alcohol content: 12% vol. Total acidity: 5,2 g/l Volatile acidity: 0,22 g/l</p>
AVAILABLE SIZES:	<p>Bottle: 750ml Case: 6 bottles</p>	<p>Bottle: 750ml Case: 6 bottles</p>	<p>Bottle: 750ml Case: 6 bottles</p>	<p>Bottle: 750ml Case: 6 bottles</p>

Bianco Doc without added sulphites	Spumante Brut Le Carline	Prosecco Spumante Extra Dry D.O.C.	Valdobbiadene Prosecco D.O.C.G. frizzante	Grappa di Chardonnay 40°
				
Lison, Chardonnay	Chardonnay	Glera	Glera	Chardonnay marc for the Chardonnay Grappa 40°
Guyot, Silvoz	Guyot, Silvoz	Guyot, Silvoz	Silvoz	
<ul style="list-style-type: none"> - The grapes are cleaned and cooled; - Dynamic skin maceration exploiting the fermentation gases and traditional punching down; - Controlled fermentation temperature. 	<ul style="list-style-type: none"> - Grapes are cleaned and cooled - Traditional punching down and soft pressing - Controlled temperature fermentation 	<ul style="list-style-type: none"> - Grapes are cleaned and cooled - Dynamic skin maceration and traditional punching down - Controlled temperature fermentation 	<ul style="list-style-type: none"> - The grapes are cleaned and cooled - Dynamic skin maceration - Controlled temperature fermentation 	<p>This grappa is made from fresh chardonnay's grapes, which are separated from the juice by pressing and immediately distilled. It is the work of master distillers and the use of valuable copper and steam stills that allows to obtain a young grappa of a crystalline white colour, a delicate, intense and persistent perfume and a soft and harmonious taste.</p>
<ul style="list-style-type: none"> - Conservation happens in oxygen absence. The final product is the fruit of the simple fermentation of the grape juice without addition of any additive. 	<ul style="list-style-type: none"> - Controlled temperature clarification and conservation in steel vats 	<ul style="list-style-type: none"> - Few months' exposure to its fine activated lees - Controlled temperature clarification and conservation in steel vats 	<ul style="list-style-type: none"> - Few months' exposure to its fine activated lees - Controlled temperature clarification and conservation in steel vats 	
<p>Pale yellow colour with warm golden hues. Intense bouquet, with marked fruity and floral notes. Typical smooth flavour, lingering with elegant tones of almonds. Perfect with tasty entrées, with fish and white meats. Uncork at last moment and serve at 10° C. As the product has no sulphites we suggest to use it up by two days after uncorking.</p>	<p>Sparkling wine made in small pressurised barrels, to produce a high-class spumante with excellent sensorial features. Pale yellow colour with greenish hues, fine and lingering beading. Fine bouquet with fruity notes, a fresh, salty flavour delightfully well orchestrated, the Brut version is dry. Serve at 8° C.</p>	<p>Prosecco Spumante Extra Dry should be drunk young to fully appreciate its fresh lively taste and unmistakable bouquet and flavour. Pale yellow colour, it has an intense lingering bouquet of acacia flavours and lilac. Delicately smooth flavour, balanced by a pleasant sharp note. Serve at 8° C.</p>	<p>DOCG wine, strictly cultivated with biological methods. Pale yellow colour, floral and fruity bouquet, recalls green apples and meadow flowers. Serve at 8° C.</p>	
<p>Alcohol content: 12,5% vol. Total acidity: 5,3 g/l Volatile acidity: 0,18 g/l</p>	<p>Alcohol content: 12% vol. Total acidity: 6,8 g/l Volatile acidity: 0.20</p>	<p>Alcohol content: 11% vol. total acidity: 5.2 g/l Volatile acidity: 0.18 g/l</p>	<p>Alcohol content: 11.5% vol. total acidity: 6.2 g/l volatile acidity: 0.19 g/l</p>	<p>Alcohol content: Chardonnay 40°</p>
<p>Bottle: 750ml Case: 6 bottles</p>	<p>Bottle: 750 ml Case: 6 bottles</p>	<p>Bottle: 750ml Case: 6 bottles</p>	<p>Bottle: 750 ml Case: 6 bottles</p>	<p>Bottle: 500 ml in single boxes Case: 6 boxes</p>





We are waiting for you!

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