A MESSAGE FROM TÈRIO

A NEW GENERATION OF WINEMAKERS

“It’s not easy to truly understand what’s behind a glass of wine, the work, studies, research. It’s also not easy to express an honest judgment about it. So, what we can do is serve it at the right moment, when we aren’t thinking about the wine, but instead enjoying the moment. If the wine is good, it will speak for itself.”

Pavan Luciano
OUR IDENTITY

Our company is focused on preserving the identity and diversity of its region and improving the artisanal production of its wines, which we still consider a form of art and respect for nature.
Tèrio Le-Uve is situated on the fertile banks of the River Piave, where viticulture has been part of the area for centuries. The name comes from our own estate which is land owned by the Pavan family in the town of Breda di Piave where, in the late 90’s, oenologist Luciano Pavan planted their first vine. Almost a century ago, in the early 1900s, this agricultural land was cultivated and managed by a farmer who went by the nickname “Tèrio”, which he bestowed upon the land. Pavan Lucianos love for the land and passion for wine and its culture was instilled in him by his father, Gino, who since the first post-war period, focused on his life on the cultivation of the vines in this area. Luciano completed his studies at the winemaking school of Conegliano in the early 70s, thus bringing more than 40 years of experience in the wine industry to this land, where he originally decided to transform the fruits of his vineyards. Today, Luciano remains devoted to winemaking and along with his son, Alberto, they continue to grow grapes with passion and dedication.
D.O.C. TREviso
Extra Dry
Elegant straw yellow wine with a fine and persistent perlage and a fruity scent with hints of apple, pear and delicate floral scents. The taste is soft, fresh, fragrant and refreshing. Serve at a temperature of 6-8°C.

D.O.C. TREviso
Brut
Straw yellow wine with an elegant and dainty perlage. The flavor is full, slightly acidic and fruity. The taste is dry and intense. Serve at a temperature of 6-8°C.

D.O.C. TREviso
Frizzante
Straw yellow wine with a fragrance of bread crust and yeast that accompanies the soft and delicate flavor. Serve at a temperature of 6-8°C.
Gentle pressing of whole bunch, white grapes has resulted in a pale, white gold colour. Notes of apple, citrus, mineral and biscuit deliver complexity to the nose. Extended lees contact after the secondary fermentation has helped build a full and refined palate, while maintaining the refreshing acidity and generous length.

Light pressing of whole bunch Raboso grapes has resulted in a slightly opaque, garnet hue. The nose is filled with notes of cherry, raspberry, mineral and violets. Extended lees contact after the secondary fermentation has helped build a texture on the palate and together with the soft sweetness and natural acidity, builds a well-balanced palate with a fresh finish.
I G.T. VENETO

Traminer Aromatico

A brilliant, golden straw colour. Lovely aromas of lychee, rose petal and subtle Turkish delight contribute to the intricate complexity on the nose. The rich body, fresh acidity and delicate spice bring finesse to the palate.

I.G.T. VENETO

Pinot Grigio

A stylish wine, straw yellow in colour. Delicate notes of acacia blossom and citrus are supported by a subtle bread crust aroma. The palate is full bodied, with soft acidity which carries the wine through to the finish.

I.G.T. DELLE VENEZIE

Sauvignon

This wine has lively straw colour which transitions to a greenish straw colour towards the edge of the glass. The complex nose contains intense aromas of gooseberry, grapefruit, passionfruit and yellow bell pepper. On the palate, the vibrant acidity highlights the aromatics and provides great flavour persistence.
Luscious red colour with subtle violet tones. Notes of raspberry and blackberry, with delicate notes of cherry blossom and black pepper. On the palate, the round, full body blends harmoniously with velvety tannins and gentle acidity.

Crimson in colour with purple undertones. Maturation in oak barrels provides notes of cocoa and dark chocolate which, combined with the raspberry and cherry notes of the Carmenere, produce an elegant, yet hearty wine. Silky tannins carry the elegance through to the palate.
The maceration of only 12 hours on the grapes’ peel of Raboso piave grapes gives origin to a wine with a brilliant and seductive color. The perfumes of flowers and fruit are marked by a dainty and persistent perlage. The taste is dry, fruity and sapid. Serve at a temperature of 6-8°C.
TÈRIO LE UVE
Artisan Winemakers