

# Elvin®

## RABOSO SEMI-SPARKLING PIAVE INDICAZIONE GEOGRAFICA TIPICA

### Bubbles

#### PRODUCTION AREA:

River Piave (Treviso-Venice).

#### VARIETAL:

100% Raboso

#### GROUND COMPOSITION:

Loose and aerated plots composed mainly of limestone rock of the Grave, led by subsequent flooding of the river Piave.

#### VINEYARD:

Farming method and principal crop: Guyot pruning with rigorous winter followed by clear action in green for the control of production and apparatus leaves. Pest implemented according to the dictates of integrated control.

#### HARVEST:

Manual by mid-October.

#### VINIFICATION:

Cold maceration of the grapes for 4 days. Fermentation of about 12 days at controlled temperature with a peak of 28 °C., stainless steel. Tank fermentation for about 25 days with selected yeasts.

#### STORAGE: 10°

#### SERVICE: 12°/14°

#### SENSORIAL NOTES:



Colour: The glass is greeted by a nice, also for a short time, purple foam. The color denotes freshness.



Fragrance: The scents of raspberries and strawberries that arrive at the nose emphasized by the liveliness of this wine.



Taste: Persist in the mouth currant and wild berries with a finish of leather and tobacco barely perceptible.

#### MATCH:

Italian cold cuts.

#### ADDITIONAL NOTES:

Bottle model: Collio 600g V.Q.

Weight: Cases of 6 bottles. Gross weight 8,379 kg. Net weight 4,5 kg.

Composition E-pal size 80 x 120: 80 cases of 6 bottles (16 cases per layer)

