



## RABOSO PIAVE

INDICAZIONE GEOGRAFICA TIPICA

### Red Wine

#### 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. Matured in stainless steel.

#### STORAGE: 18 °

#### SERVICE: 18/20 °

#### SENSORIAL NOTES:



**Colour:** Is not the bright boy but a charming young man, is its vibrant red color that tends to purple on the edges of your glass.



**Fragrance:** It has fragrances of cherries and violet with a slight herbaceous note.



**Taste:** Full-bodied, not too tannic, it has its own balance, and soft, with nuances of spice, they are not heavy but present.

#### MATCH: Fried meatballs.

#### ADDITIONAL NOTES:

Bottle model: Bordolese Elite 600g UVAG

Weight: Cases of 12 bottles. Gross weight 16,622 kg. Net weight 9 Kg.

Composition E-pal size 80 x 120: 60 cases of 12 bottles (12 cases per layer)

