

Anna Spinato

## RUBIOSO RABOSO PASSITO

*Indicazione Geografica Tipica  
Marca Trevigiana*

**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 leaf apparatus.


**Harvest:** Manual by mid-October.


**Vinification:** The grapes are placed whole on legono boxes in rooms ventilated and air conditioned. Followed by frequent monitoring to remove grains that can be harmful molds vehicle. After about 3 months is the gentle pressing and cold soaking 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. Rests in bottle for about six months before the sale.


**Storage:** 12 °

**Service:** 14 ° / 16 °

**Sensorial notes:**

 **Color:** Blood, pleasant to the sight and smell.

 **Fragrance:** Jam tart cherries and blueberries in alcohol, aromatic spices.

 **Taste:** Hot-bodied, blackberry jam, black cherry, rich flavors and soft tannins, hints of bitter cocoa.

**Match:** Dark chocolate 75%

**Additional notes:**

Bottle model: Bordolese Elite 0,5l 620g V.Q.

weight: cases of 6 bottles. Gross weight 6,945 kg

Net weight 3 kg

Composition E-pal size 80 x 120: 100 cases of 6 bottles (25 cases per layer)



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Wine Farm

[www.spinato.it](http://www.spinato.it)

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