

# RABOSO IGT MARCA TREVIGIANA



*Anna Spinato*  
AZIENDA VINICOLA WINERY



## AWARDS



### Anna Spinato Azienda Vinicola

Via Roma 106,  
31047 Ponte di Piave TV - Italy  
T +39 0422 857927  
info@spinato.it  
www.spinato.it



100% Raboso



18°/20°



750ml



%ALC

12,5%



4,2g/lit



6,1g/lit

### Soil

Spacious and aired field mainly made of limestone rocks of the Grave, led by several floods of the river Piave.

### Training system

Guyot or Bellussera.

### Harvest

Manual in 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 in stainless steel. Matured in stainless steel or concrete tank for ten months.

### Color

Red still wine.

Red vibrant color which tends to purple on the edges of the glass ●

### Fragrance

Notes of cherries and violet with a slight herbaceous aroma. Then a reminds of spices and tobacco.

### Taste

The sip has a stron tannin and a strong freshness.

### Foodmatch

"Fegato alla veneziana" with onions

