

Anna Spinato

RABOSO Piave

Indicazione Geografica Tipica

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:



Color: 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 6 bottles. Gross weight 8,364kg
Net weight 4,5 kg
cases of 12 bottles. Gross weight 16,622 kg
Net weight 9 Kg
Composition E-pal size 80 x 120: 120 cases of 6 bottles (24 cases per layer) or 60 cases of 12 bottles (12 cases per layer)



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Wine Farm

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