

Anna Spinato

RABOSO SEMI-SPARKLING 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. Tank fermentation for about 25 days with selected yeasts.

Storage: 10°

Service: 12°/14°

Sensorial notes:



Color: 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)



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Wine Farm

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