

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)



Anna Spinato | Azienda Vinicola

Wine Farm

www.spinato.it

Via Risorgimento 20,

31047 Ponte di Piave TV - Italy

