



Anna Spinato

Raboso IGT Semi sparkling



Production area: along the river Piave area, Veneto.

Varietal: 100% Raboso grapes.

Ground composition: spacious and aired field mainly made of limestone rocks of the riverside led by several floods of the river Piave.

Vineyard farming method and principal cultivation:

Guyot with rigorous winter prunings followed by specific green actions for the control of production and growth of leaves.

Harvest: manual at beginning of October.

Winemaking: 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. Tank fermentation for about 25 days with selected yeasts up to reaching about 3 bar of pressure.

Conservation: 10° C

Service: 10°/12° C

SENSORIAL NOTES:

Color: the glass is greeted by a nice, even if for a short time, purple foam. The ruby red color denotes freshness.

Fragrance: scents of raspberries and strawberries arriving at the nose emphasized by the liveliness of the wine.

Taste: currant and soft fruit persist on the palate with a barely perceptible end of leather and tobacco.

Match: it can be well matched with cold cuts (salami)