



Anna Spinato



Rubioso

Raboso Passito IGT

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 Grave, led by several floods of the river Piave.

Vineyard farming method and principal cultivation:

Guyot with rigorous winter prunings followed by clear action for the control of production and growth of leaves.

Harvest: manual in October.

Winemaking: the entire grapes are placed on wooden boxes in air-conditioned rooms. Frequent controls are carried out to remove those grapes which have been damaged by harmful mold. After about 3 months, the grapes get softly pressed and their cold maceration follows the fermentation by around 12 days at controlled temperature with a peak of 28° C. Maturation in stainless steel. Finally, the wine is left resting in its bottle before it gets sold.

Conservation: 12° C

Service: 14°/16° C

SENSORIAL NOTES:

Color: deep and intense red.

Fragrance: reminding of brandied sour cherry and blueberry jam, spices.

Taste: warm and intense. Blackberry and black cherry jam, hints of cocoa.

Match: ideal alone or with pieces of dark chocolate (75%), or with chocolate's cakes.