

MALANOTTE DEL PIAVE DOCG



Anna Spinato
AZIENDA VINICOLA WINERY



100% Raboso



18°/20°



750ml



15%



7,8g/lit



7,4g/lit

Soil

Spacious and aired field mainly made of limestone rocks of the Grave

Training system

Guyot

Harvest

Manual in October

Vinification

A part of the grapes is dried in temperature and humidity controlled rooms and vinificated afer about 4 months. Meanwhile, the rest of the grapes is vinificated with a soft press and the must starts its fermentation in a steel tank with frequent pumping-over.

The wines are then mixed together in a unique body (20% Raboso passito and 80% Raboso standard) and put into a 20hl oak barrels for at least 24 months.

AWARDS



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Color

Deep ruby with garnet reflections

Fragrance

A sour cherry in alcohol, is surrounded by balsamic notes, a bit of mint, a bit of eucalyptus

And then coffee, its roasting, cocoa and notes always reminding to tertiary and secondary aspects with a little spiciness.

Taste

The flavour is rich, savory, warm with powerful tannins, well contrasted by the notes of alcohol. It has a long aftertaste and extremely pleasant

Food pairing

Ravioli of sliced veal shank and its sauce, aged cheeses or red meat