

RABOSO DOC



Anna Spinato
AZIENDA VINICOLA WINERY



AWARDS



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100% Raboso



18°/20°



750ml



12,5%



4,2g/lit



6,1g/lit

Soil

Spacious and aired field mainly made of limestone rocks of the Grave, led by several floods of the river Piave.

Training system

Guyot or Bellussera.

Harvest

Manual in 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 in stainless steel. Matured in stainless steel or concrete tank for ten months.

Color

Red still wine.

Red vibrant color which tends to purple on the edges of the glass ●

Fragrance

Notes of cherries and violet with a slight herbaceous aroma. Then a reminds of spices and tobacco.

Taste

The sip has a strong tannin and a strong freshness.

Foodmatch

"Fegato alla veneziana" with onions