



RABOSO IGT VENETO FRIZZANTE



Grape Variety 100% Organic Raboso

Certification Organic Valoritalia | Vegan Society

Origin Veneto

Winemaking Selected and healthy grapes are harvested, crushed and destemmed. Follows 15-day maceration in steel vats. After the alcoholic fermentation, the wine is decanted, obtaining the base wine for our sparkling Raboso.

Storage and ageing In a cool and dark place. Maximum ageing 1 year.

Color Intense ruby red with purplish highlights.

Bouquet Winy and intense, elegant, with hints of undergrowth fruits (morello cherry and wild berries).

Taste Balanced, dry, sapid, full bodied and harmonic, with nuances of red fruit; good balance among acidity, alcohol and sweetness. Pleasant sensation given by the perlage.

Alcohol Content 11,5% vol.

Optimal serving temperature 6-10°C

Gastronomic Matches Excellent alone as an aperitif. Ideal with pork and cheese dishes or with dessert. Suitable for vegan cuisine.

Packaging Bottle, 75 cl., 6 bottles per box.