



Raboso I.G.T.
Veneto

Name and Denomination

Raboso I.G.T.

Veneto

Grape variety 100% Raboso

Origin

vineyards in the Treviso countryside, surrounded by the Sile and Piave Rivers.

Winemaking

healthy, selected grapes; 15-day maceration in steel vats. After the alcoholic fermentation, the wine is decanted into 1000 litre oak barrels or steel vats where it completes the malolactic fermentation (after an initial decanting stage). The wine is then filtered and decanted before being bottled.

Storage and ageing

in the cellar, at controlled humidity and a temperature of 10-12°C. Maximum ageing between 1 and 3 years.

Colour

intense ruby red with purplish and shiny highlights.

Bouquet

winy and intense, characteristic, delicate and evolved, with a slight nuance of fruits of the forest.

Flavour

balanced, dry, sapid, fullbodied and harmonic, with nuances of raspberry, correctly tannic, good acidity and alcohol, good longlasting flavour, to be drunk young.

Alcohol content 11,5% vol.

Optimal serving temperature 16/18°C

Gastronomic matches

great all round wine, excellent with meat dishes, roasted and grilled meats, boiled game, poultry, stewed goose, pork, excellent with stewed eel, and fairly fresh, soft cheeses.

Packaging

in 75 cl bordolese reale bottles in boxes of 6.



ANNO DOMINI
VINEYARDS

The Winemaker's notes...

during the winemaking, my aim was to preserve the organoleptic integrity of these extraordinary bunches of Raboso, which had reached exceptional ripeness. I used a technique that isn't often used with the objective of getting as much fresh, all enveloping aroma out as possible. Raboso is the vine indigenous to the Marca Trevigiana. It is in fact an austere, robust, tannic and acidic wine. This year we were able to harvest the grapes in the fullness of their ripeness.