



RABOSO

Doc Piave

vintage 2005

The native wine symbol of the Marca Trevigiana. It is a red wine that is vinous, intense, dry, full-bodied and lingering.

Made of 100% Raboso Veronese grapes and aged 48 months in used barriques. It is prefect with grilled meats, stews and braised red meats, as well as aged cheeses.

.Grape Variety

Raboso veronese 100%

.Vineyard

Growing Region: Motta di Livenza - Treviso Province - Veneto Region

Altitude: 9 m A.M.S.L.

Soil: Motta di Livenza Vineyard Soil - flood plain origins of natural clay and

limestone.

Exposure: east/west

Trellis System: spur-trained cordon

Plant Density: 2.000/3.000 plants per hectare

Age of vines: 45/7 years

.Vinification

After maceration on the skins, at controlled temperature, for 30 days, and crushing, the wine was decanted to steel vats where it stayed until the malolactic fermentation process was finished. The wine was then transferred to used barriques (225 L French wood) where it was left to age for 48 months.

The length of aging softens the typical rustic nature of this wine made from vines native to the Treviso region. Bottled in spring 2011.

.Tasting notes

Colour: deep red with a hint of violet.

Bouquet: full, intense bouquet of blackberry, black cherry and blueberry with a delicate hint of wood, which elegantly complements the previous perceptions. Taste: complex with complete harmony between tannin content and acidity. A fruity after-taste of red grape, reflecting the fragrance. Savory, elegant and tannin-rich, with a well-balanced mineral content. Delicately smooth due to the alcohol content.

.Alcohol content

14 % by vol.

.Serving temperature

18-20°C / 64-68°F

.Serving Suggestions

Perfect in combination with red meat: especially braised, mixed grills, stews, and mature cheeses.



Sizes Available 0,75 l

Box 6 bottles



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.Awards



Silver Seal

ENOCONEGLIANO 2011 - 13th CONCORSO ENOLOGICO REGIONALE SELEZIONE VINI VENETI



Silver Medal

MUNDUS VINI 2011 - International Wine Award

.Reviews and Articles



88 points

ANNUARIO DEI MIGLIORI VINI ITALIANI 2012 - Luca Maroni



VINIBUONI d'Italia

Golden Star

VINI BUONI D'ITALIA 2013

...a beautiful and unique Raboso, produced uniquely (a rare case!) from grapes Raboso Veronese: ruby wine that impresses with its balance between a nice freshness that makes emerge black fruit and tertiary sensations of graphite, cacao, tobacco and spices. Wine of a rich personality that plays on thin tertiary notes of dried flowers and goudron, balanced and easy to drink. Very pleasant is Prosecco with hints of iris, hawthorn and nettle, with soft taste. Refosco releases a ruby purple color with flavors of blackberry, pepper and herbal notes.



3 clusters

BIBENDA 2013

Complex nose, cherry jam, vegetal notes, sweet tobacco, cocoa butter and licorice. Fresh taste, quite savory and warm, bright tannin and mint tones closure. 12 months in steel and 48 in oak barrels. Stewed sheep.