



AZIENDA AGRICOLA
MOLETO



RABOSO

Doc Piave

vintage 2006

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 four years in used barriques.

It is perfect 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: 46/8 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 4 years.

The length of aging softens the typical rustic nature of this wine made from vines native to the Treviso region. Bottled in spring 2012.

.Tasting notes

Colour: deep red with garnet reflections.

Bouquet: vinous. Smells of black berry ripe fruit and morello fruit. Balsamic aromas. Slight the note of vanilla and delicate the perception of the wood: they are in harmony and respectful of each other.

Taste: full-bodied and complex. Intense the black berry ripe fruit already perceived on the nose. Savory, balsamic, elegant and well-balanced the match between acidity and tannins. Round for notable alcohol content.

.Alcohol content

14,5 % 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