



RABOSO

Doc Piave

vintage 2007

Really Raboso!

Just to the smell. Let the red fruit gently strike you by the spicy scent of wood, nice frame of an already beautiful picture.

The native wine symbol of the Marca Trevigiana. 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: 47/9 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 2013.

.Tasting notes

Colour: impenetrable ruby red.

Bouquet: extreme elegance already to the nose from which comes upon the distinctive acidulous characteristic typical of the grape variety. Lively the morello cherry perceived, although the vintage 2007 of this wine.

Taste: returns the red fruit. Wine of character, not overly tannic with a soft-sweet wood and non-intrusive. It 's true that the wood, of its aging in oak barrels, is an optional become an integral part of the wine making it complete and fully balanced.

.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.

