



Raboso Frizzante IGT Marca Trevigiana

Raboso grapes, among the most ancient of Veneto region, are harvested in late autumn. In the past it was very common in Treviso countryside, used for popular wine production. It is characterized by a deep ruby red colour, and a strong acidity. It can be vinified enhancing those qualities or milding them, obtaining a pleasant wine, an unique, slightly lively wine with a bit of sweetness that makes it irresistible.

PRODUCTION SITE:

Hilly terrain area in Treviso

GRAPES: Raboso Piave

GROWING METHOD: Bellussi

HARVEST PERIOD:

20th - 30th October

GRAPE YIELD:

165 quintals per hectare

TECHNOLOGY: Red fermentation at controlled temperature

REFERMENTATION AND FINING:

Refermentation in stainless steel 30 days in the bottle

ALCOHOL LEVEL: 11 % vol

RESIDUAL SUGAR: 20 g/l

TOTAL ACIDITY: 7,5 g/l

PRESSURE: 1,5 atm

CELLARING: Store bottles upright in a dry and cool place

SERVING TEMPERATURE: 12 - 14 °C

SCENT: Notes of red fruits, "morello" cherries and wild violets

TASTING NOTES: Gently sweetish, acidic, full-bodied, never sharp

FOOD COMBINATION: Great with salami and cheese, omelettes, pizza and snacks

leRughe