

Rosso della Canonica Vecia IGT Marca Trevigiana

Churches, bell towers and parsonages, old houses of clergymen, specially the ones on hills, are located in a dominant position. Every year the last grape that is harvested in late autumn is the Raboso in a small vineyard at the top of the hill, facing the breathless panorama of seven bell towers that stand on the horizon, sheltered from winter winds by the old parsonage.

PRODUCTION SITE:
Hilly terrain area in Treviso

GRAPES: Raboso

GROWING METHOD: Bellussi

HARVEST PERIOD:
20th September - 5th October

GRAPE YIELD:
155 quintals per hectare

TECHNOLOGY: Red fermentation with controlled temperature fermentation

ALCOHOL LEVEL: 13,5 % vol

RESIDUAL SUGAR: No residual sugar

TOTAL ACIDITY: 7,5 g/l

CELLARING: Store bottles upright in a dry and cool place

SERVING TEMPERATURE: 16 - 18 °C

SCENT: Notes of red currant, cherries and violets

TASTING NOTES: Mildly tannic, smooth and rounded, never sharp

FOOD COMBINATION:
Meat roasts, game, red meat

leRughe

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