



RABOSO

Classification:

Piave DOC

Variety:

100% Raboso

Soil:

Mixed and slightly gravelly.

Harvesting:

Harvested manually during the last week of October.

Wine Process:

Classic red wine vinification lasting for 20 days.

Aging:

Ages 30 months in oak barrels. The wine is then transferred to cement vats where it ages for 6 months and finally another 6 months in the bottle.

Alcohol level:

12%

Characteristics

Color:

A dense ruby red color with purple reflections.

Aroma:

Provides a rich and complex bouquet. Youthfully fruity with elegant notes of cherries.

Taste:

A dry wine with a good fruity taste. The texture is dense and compliments the nuances of spices and vanilla. A full wine with good structure.

Serve with:

Enjoy with roasts, both light and red meats, game, poultry, and aged cheeses. To be served around 64°F.

