



RABOSO DEL PIAVE DOC

Alcohol
13 % Vol.

Total acidity
6.5 g/l

Serving temperature
18 - 20 °C



Raboso Piave 100%



Vineyards are located in Province of Treviso between Ormelle, Ponte di Piave and Negrisia



Sylvoz e Guyot with a production per hectares of 80 quintals



Harvest in the mid/end of October



Vinification in red with maceration for about 15 days in steel vats. Next refinement in 500 liter French oak barrels for at least 18 months.



Colour: intense ruby red with light garnet reflections



Perfumes: intense, broad and complex, with hints of violet, cherry, ripe plum and berry jam in harmony with balsamic and spicy notes



Taste: full and strong, savory, fresh, good tannicity and structure, harmonious and very persistent in the finale

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