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## Raboso del Piave DOC

Raboso is a wine of ancient origin. This grape variety was found in north-eastern Italy before the advent of Rome. For centuries Raboso was the only wine that the Venetian Republic managed to export to the Far East. For this reason, it was also known as "vin da viajo", regional dialect for "travelling wine". Once harvested at the end of October and start of November, the grapes are vinified traditionally by classical maceration and malolactic fermentation. The wine is then aged in barrels for about six months and continues to mature in barriques for at least a year. It is released for consumption two years after ageing in barrels.

**Grape variety:** 100% Raboso del Piave

**Designation of origin:** Raboso del Piave DOC,â

**Colour:** Ruby red tending to garnet

**Aromas:** Berries, reminiscent of cherries and vanilla

**Taste:** Full-bodied and tannic wine, acquires harmony and nobility with age

**Vinification:** In steel with maceration on the skins for at least five days at a temperature of 26° C. Once fermentation is complete, the wine matures in barrels for one year.

This is followed by ageing in barriques for a year (depending on the vintage) before bottling.

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**Alcohol by volume:** 13%

**Composition:** Cases of 6 x 0.75 l bottles

**Production:** 5000 bottles

**Serving temperature:** 20 - 22° C

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