



Pajo

Raboso passito

Raboso Passito is the result of continuous research into the potential of this grape variety. As the drying process enhances and merits or defects of each vintage, with our experience we carefully select the best bunches for this wine at each harvest.

Grape variety: Raboso Piave

Designation of origin: Denominazione Origine Controllata Treviso

Colour: Intense ruby red with garnet hues

Aromas: Hints of macerated cherry with powerful tannins, well contrasted by the notes of alcohol.

Long and pleasant after taste.

Taste: Dry, light with pleasantly lively acidity, elegant

Vinification: Expert hands harvest the best bunches, which

are left to dry on racks for over eight months until April.

Maceration for twenty days in steel and subsequent fermentation is followed by ageing in barrels for a further eight months.

This passito wine is put on the market a year after production.

Alcohol by volume: 14,5%

Composition: 0.50 l bottle, available on reservation

Production: 500 bottles

Serving temperature: 18 - 20° C