

RABOSO FRIZZANTE I.G.T. VENETO

Variety: RABOSO PIAVE AND RABOSO VERONESE.

Production zone: ALLUVIAL BASIN OF THE PIAVE RIVER, TO THE SOUTH EAST OF TREVISO.

Terroir: MAINLY CLAY-CALCAREOUS COMPRISING 25% SAND, 50% LIME AND 25% CLAY.

Training system: SYLVOZ WITH A YIELD OF 16,000 KG PER HECTARE.

Harvest period: HARVESTING FROM MID-TO LATE-OCTOBER.

Vinification: CLASSIC ON-SKIN MACERATION FOR 4-5 DAYS AT A TEMPERATURE OF 20-22°C. DEWATting AND PRESSING OF THE POMACE AND STABILISATION OF THE BASE. SECOND FERMENTATION IN AUTOCLAVE FOR APPROX. ONE MONTH (CHARMAT SHORT METHOD) AT A TEMPERATURE OF 13-14°C TO BRING OUT THE AROMAS AND FRESHNESS.

Sensory characteristics: ROBUST, SINCERE AND DIRECT, RABOSO IS CONSIDERED THE LOCAL GRAPE VARIETY PAR EXCELLENCE OF THE PIAVE REGION. WHEN CONSUMED YOUNG, THE WINE REFLECTS THE UNIQUE CHARACTERISTICS OF THE GRAPES IT IS MADE FROM: HIGH ACIDITY AND FRUITY AROMAS OF MORELLO CHERRY AND BLACKCURRANT.

Food pairings: AN IDEAL ACCOMPANIMENT FOR COLD MEATS, CHEESES, PIZZAS, SNACKS AND NUTS.

SERVE AT 10-12°C IN MEDIUM-HEIGHT GLASSES.



It is associated with the wine-producing region of Eastern Veneto and 2 varieties exist: Raboso Veronese, softer, and Raboso Piave, which is more acidulous, and has been grown predominantly in the valley of the Piave river for centuries. Our ancestors, for its rustic, strong character, used to call it also "vino da viajo", "traveller's wine". It was in fact the only grape variety capable of dealing with the transatlantic voyages of the 1800s which saw great migration from Venice to the United States.

Alcohol: 11,50% vol.
Total acidity: 6,8 g/l
Sugar residue: 24,6 g/l
Sulphites: 74 mg/l



CAMPAGNA FINANZIATA AI SENSI DEL REGOLAMENTO CE N. 1308/13
CAMPAIGN FINANCED ACCORDING TO CE REGULATION NO. 1308/13