

RABOSO

Grapes: Raboso Piave

A native Piave valley grape par excellence, Raboso is a wine with a strong character and personality. It is cultivated according to sustainable agricultural practices, where biodiversity is respected and the land is listened to. In the cellar, careful and low-impact vinifications accompany Raboso in its natural evolutionary path, revealing its typical freshness and lively acidity. In fact its name derives from the Italian word “rabioso”, that means angry. Dedicated to those looking for a wine with personality and a long tradition.

TECHNICAL SHEET

NAME OF THE WINE: Raboso Piave DOC.

GRAPES: Raboso Piave.

PRODUCTION AREA: Piave Valley.

SOIL: made of “caranto”, a mix of white clay and minerals from the Dolomites mountains.

CLIMATE: mild, with very few rain showers and a high summer temperature which allows the grapes to ripen perfectly.

DENSITY OF THE PLANTATION AND TRAINING SYSTEM: 6.250 vines per hectare trained with Guyot system.

VINEYARD MANAGEMENT: to obtain a perfect ripening of the grapes, beyond the normal vineyard management, we carry out summer pruning and careful leaf thinning. Furthermore, the yield is kept very low in order to produce grapes rich in body and aroma.

HARVEST: end of October, picking up very ripe grapes, with a deep colour, a complete aromatic structure and smooth tannins.

VINIFICATION: destemming and crushing of the grapes, maceration for 10-15 days in special vessels at the temperature of 25-28°C, with frequent pumping over. After this period the wine is taken out and ends its fermentation exclusively with wild yeasts at controlled temperature in cement vats. After malolactic fermentation the wine matures for some months on its noble lees in barrique at a controlled temperature and then the wine ages in the bottle.

ALCOHOL CONTENT: 13-14% by vol. (it depends on the vintage).

TASTING CHARACTERISTICS: intense ruby colour, presents intense notes of cherry, raspberry and delicate floral hints. On the palate it shows a pleasant acidity and great complexity with a long and persistent finish.

SERVING TEMPERATURE: 16-18°C.

FOOD MATCHING: ideal with traditional Venetian dishes such as cured meats, pasta and beans, mixed grills and spicy cheeses.

STORAGE: in a cool and dark place, keeping the bottle in a horizontal position. Its structure and complexity enable the wine to improve during maturation in the bottle, which can last up to 50 years, reaching the top after 20-25 years from the harvest.

BOTTLE CONTENT: 750 ml.

BOTTLE SIZE mm (diameter x height): 80x300.

BOTTLE AND CASE WEIGHT kg (full): 1,25 kg/bt, 7,80 kg/ca.

BOTTLES PER CASE: 6.

CASES AND BOTTLES PER PALLET: 6 layers of 19 cases, 114 cases per pallet, 684 bottles.

CASE SIZE (750 ml bottle) mm (length x width x height): 246x175x305.

