



RABOSO

The name **DS** stands for the initials of the surname **De Stefani**, the family that has been producing Premium wines in Veneto, Italy, for five generations. “**Tra Mari e Monti**” represents the true meaning of these wines, carefully crafted in Veneto between the Adriatic Sea and the Dolomite Mountains, where the perfect microclimate for the growth of grapes appears to be.

DS Raboso has an intense ruby red color and intense aromas of red fruit, blackberry, morello cherry and spicy scents on the nose. The taste denotes great structure and complexity with a long and persistent finish, it is ideal with traditional Venetian dishes such as salami, pasta and beans, mixed grills and spicy cheeses. We suggest to serve at 16-18°C.

TECHNICAL SHEET



NAME OF THE WINE: Raboso Veneto IGT.

GRAPES: 100% Raboso.

PRODUCTION AREA: north-east of Italy.

SOIL: alluvial very rich in clay.

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: 4.000-8.400 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 September/beginning 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 stainless steel vats. After malo-lactic fermentation the wine matures for some months on its noble lees in barrique at a controlled temperature.

ALCOHOL CONTENT: 13,5% by vol.

TASTING CHARACTERISTICS: ruby red color and intense aromas of red fruit, blackberry, morello cherry and spicy scents on the nose. The taste denotes great structure and complexity with a long and persistent finish.

SERVING TEMPERATURE: 16-18°C.

FOOD MATCHING: it is ideal with salami, 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 15 years, reaching the top after 8-10 years from the harvest.

BOTTLE CONTENT: 750 ml.

BOTTLE SIZE (diameter x height): 87,6 x 252 mm.

BOTTLE AND CASE WEIGHT (full): 1,350 kg/bt, 8,6 kg/ct.

BOTTLES PER CASE: 6.

CASES AND BOTTLES PER PALLET: 7 layers of 16 cases, 112 cases per pallet, 672 bottles.

CASE SIZE (length x width x height): 280 x 195 x 265 mm.