



Abramo
Marca Trevigiana I.G.T.

Production area: from our vineyards in Negrisia (Tv)

Ripening: end of October

Vine training technique: Guyot, Geneva Double Curtain, Cordon Training

Plants density: 4500 plants per hectare

Soil composition: medium-texture soil, rich in microelements, with calcareous structure.

Vinification: the name, Abramo, is the name of my son, who has suggested to me this personal homage. Shortly after vintage the grapes undergo a short period of withering in order to obtain a soft wine from strong Raboso grapes. Then the grapes are destemmed, the must with the skins is left to ferment (maceration) in basins for 2-3 weeks. Then comes pressing. After racking the must-wine is set in oak casks (barriques) where it will be ripening for ca. 18 months. Then the wine is bottled and will remain here for other 6 more months.

Alcoholic volume: 14,5 %

Sugar: 17 gr. lt.

Acidity: 6,5 gr. lt.

Description: strong ruby colour with garnet reflexions and plum and cherry perfume. It is a strong and soft wine.

Pairings: very good with elaborated meat dishes, game and seasoned cheese. To be served at a temperature of 18-20 °C.

Conservation: to be kept in fresh places at a temperature of 12-16 °C, we suggest to open the bottle an hour before pouring.



Decanter WW Award
Bronze medal



The Wine Hunter Award
Merano