



**Raboso Amabile**  
**frizzante Marca Trevigiana I.G.T.**

**Production area:** our vineyards in Negrisia (Tv)

**Ripening:** end of October

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

**Plants density:** 4500 plants per hectare

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

**Vinification:** after vintage, skins and must are set to ferment for ca 5-8 days at the controlled temperature of 28 °C in 300 Hectolitres steel basins with Ganimede model vinificators. This method allows a soft fermentation without breaking grape seeds and skins, obtaining thus soft wines. Temperature is then lowered to slightly block fermentation and obtain a sweet wine. The wine then is left to refine for some months in concrete basins.

**Alcoholic volume:** 11,2 – 11,8 %

**Sugar:** 22 gr. lt.

**Acidity:** 6 gr. lt.

**Description:** the aromas of red currant and cherry stand out in its perfume. Thanks to a careful vinification our Piave Raboso harmonizes and softens the typical traits of vine.

**Pairings:** when young it is a wine ideal with Italian appetizers and rustic regional dishes. Perfect with bread and salami. To be served at a temperature of 14-16 °C.

**Conservation:** to be kept in fresh places at a temperature of 12-16 °C, far from light, avoid to keep it long time in refrigerator.