



Raboso Passito del Piave D.O.C.

Origin and vinification: Raboso Passito del Piave wine origins along the left shore of river Piave, from the selection of the best Raboso grapes. The “late harvest”, as in our best wine production tradition, is set forth in late autumn. Then a slight withering follows in rooms where temperature and humidity guarantee a very good conservation of grapes. After racking, grapes maceration begins and goes on for ca. 20 days. Before selling, this product is set to rest for some months in little oak casks, this with the purpose of letting the fermentation process come to an end. At last the wine is ‘sweetly’ refined in bottle.

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.

Alcoholic volume: 14,5 %

Sugar: 87 gr/lt

Acidity: 8 gr. lt.

Description: strong ruby colour with garnet reflexions. Its perfume is intense and persistent with fruity aromas such as plums, blackberries, cherries and sour cherries, on warm spicy notes. It is sweet and soft on the palate, tannic and fresh enough to support alcohol. In the end, intense and persistent.

Pairings: it is a “meditation” wine. Tasted in a majestic crystal glass, it matches well in particular with dry pasta cakes and spicy cheese. We suggest this wine with wild berries and dark chocolate. To be served at a temperature of 14°-16 °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.