



Raboso Secco
Marca Trevigiana I.G.T.

Production area: 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: after vintage, skins and must are set to ferment for ca 15-20 days at the controlled temperature of 28-30 °C in 100 Hectolitres steel basins with Ganimede model vinificators. This method allows a soft fermentation without breaking grape seeds and skins, obtaining thus soft wines. The wine then is left to refine for some months in concrete basins.

Alcoholic volume: 13 – 13,5 %

Sugar: 0 gr. lt.

Acidity: 6,5 gr. lt.

Description: intense ruby red colour, rich perfume, with violet, cherry and mulberry notes. To the palate it is dry, full and sapid, properly tannic, with great personality.

Pairings: this wine matches with elaborated meat dishes, game, seasoned cheese. To be served at a temperature of 18-20 °C.

Conservation: to be kept in a fresh place, at a temperature of 12 – 16 °C, far from light, avoiding to keep it long time in the refrigerator.