



Rosato di Raboso
frizzante Marca Trevigiana I.G.T.

Origin: Raboso grapes of our vineyards

Ripening: end of October

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

Plants density: 4500 plants per hectare

Soil composition: mid-composition soil, rich in microelements, calcareous structure.

Vinification: after harvest, skin and must remain in contact for ca. 12-24 hours, then they are separated and a normal fermentation without maceration takes place. Then temperature is lowered in order to slightly stop fermentation and obtain a sweet wine. Wine is left to refine for some months in concrete basins. Second fermentation takes place in autoclave at a low temperature.

Alcoholic volume: 11,8 – 12,2 %

Sugar: 24 gr. lt.

Acidity: 6,5 gr. lt.

Description: intense bright pink coloured wine. Perfume of little fruits like raspberry and currant. Sparkling, fresh and balanced on the palate, persistent and with a strong aroma.

Pairings: it is the glass of wine good for every moment of the day and every meeting, taken before meal it whets incredibly appetite. During meals it matches well with everyday light dishes. To be served at a temperature of 8-10 °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.



Diploma di Gran Merito
Miglior Vino di categoria
44a Mostra dei Vini Triveneti di Camalò