



Zio Tino
Raboso Marca Trevigiana I.G.T.

Production area: our vineyards in Negrisia (Tv)

Ripering: beginning of November

Vine training technique: Bellussi

Plants density: 1660 plants per hectare

Soil composition: alluvium, thanks to the river Piave's overflow this kind of soil is rich of microelements. It is made up of a variety of materials, including fine particles of silt and clay and larger particles of sand and gravel.

Vinification: after a late harvest, skins and must ferment for a lapse of time between 15-20 days. The wine thus obtained will be aged for several years in oak casks.

Alcoholic volume: 15%

Sugar: 6 gr. lt.

Acidity: 7 gr. lt.

Description: deep ruby red with garnet highlights. Enticing, with its pleasant scent rich of fruity notes as blackberry, blueberry, plum jam and marasca cherry, elegant on the palate, while a hint of spicy of pepper, tobacco and licorice lingers in the background. Intense is the aroma of chocolate. Wine with a wide, enveloping and decisive flavor. Its sapidity accompanied by a pleasant acidity and a remarkable alcohol content give a pleasant and persistent aftertaste.

Pairing: to taste in large red wine glasses. It pairs perfectly with red meat as backed leg of lamb, game meat and aged cheese. Also, a great contemplation wine to be enjoyed with friends. To be served at a temperature of 16-18 °C.

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