



### **RABOSO FRIZZANTE IGT MARCA TREVIGIANA**

Variety: Raboso del Piave e Raboso Veronese

Name : Igt Marca Trevigiana

Type of soil: alluvial basin of the Piave River south east of Treviso. Rich in skeleton with balanced ratios of clay and organic matter

Training system: Bellussera

Harvest: Mid-October

Kind Of Harvest: Manual

Winemaking: The grapes are de-stemmed . Light maceration on the skins for 4-5 rounds . It is then gently pressed and the must is fermented in temperature-controlled stainless steel tanks .

Ageing: After fermentation, the wine is kept in stainless steel tanks for a couple of months. Then you make a light filtration and put in stainless steel tanks for fermentation according to the Martinotti method. The bottled wine is kept in suitable premises for at least two months before release.

Colour: light ruby red

Aroma: Fresh , red flowers

Taste: Raboso is considered the native vine of the Piave. The wine is bottled young retains the characteristics of the original grapes . They find themselves in the glass high acidity and fruity aromas of cherries and currants.

Pairings: Ideally suitable to accompany meats, cheeses, snacks and dried fruit. Really nice with water for nice spritz.

Serving temperature: 10-12 ° C