



Raboso frizzante

The "raboso Piave" is a grapevine originally from Marca Trevigiana, its presence is documented since the beginning of '600s. It is thought that it derives from the hills of Treviso, where flows a tributary of the River Piave that has the same name. Now it is widespread in large quantity along the banks of the River Piave, in the Province of Treviso, Padua and Venice.

Dati analitici

Alcohol content: 11,20 % vol

Reducing sugars: 42,00 g/l

Fixed acidity: 6,50 g/l

Ph: 3,24

Total sulfur: 120 mg/l

Dry extract: 22,40 g/l

Grappolo

Cylindrical, medium-large sized grape cluster with one or two clearly visible wings but compact.

The berry is spherical with coriaceous. Pulp of colour blue/black very pruinose, with neutral taste, slightly fleshy, sweet, acidulous and astringent.

VINEYARDS: Ha 0,90 Raboso Piave

VINESTOCKS PER HECTARE: 3050 vines

YEAR OF PLANTING: 2004

TRAINING SYSTEM: sylvoz

SOIL TYPE: clayey of medium consistency

VINTAGE: mechanical harvest

VINIFICATION: de-stemming and crushing, fermentation with selected yeasts at a temperature of 26° C in steel fermenters with frequent pumping over for approximately 6 days. Racking and end of fermentation at 20 ° C, decanting and rest on fine lees until the time of filtration with tangential filter during the month of December. Stabilization 8 days at 0 ° C

BOTTLED: at Cantine Introvigne (TV), the second fermentation with the Charmat method for 15 days.

Il Vino

Il Raboso frizzante è un vino dal corpo robusto, tannico e con una spiccata acidità, leggermente brioso con una buona amabilità che equilibra il tutto. Colore rosso carico con riflessi violacei, ha un profumo che ricorda le violette di campo, la marasca e la mora selvatica.

#inglese#

The Raboso frizzante is robust, tannic with a marked acidity, slightly lively with a good kindness that balances all. Deep-red color with violet reflections, has a scent which recalls field violets, the maraschino cherry and wild blackberries.

Accostamenti Gastronomici

It's a lovely and sparkling wine and can be served with our antipasto and rustic dishes, grilled red meats and pork. Serving temperature: 14-16 °C.

