



Rosato frizzante

90% Raboso - 10% Merlot

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. The Merlot is a grapevine belonging to the large family that arrived from the Bordeaux region of France towards the end of 1800s. It has a large widespread both in Friuli and in Veneto as well as throughout the country. In the collection of the Wine School of Conegliano we find it around the 1880.

Dati analitici

Alcohol content: 11,00 % vol

Reducing sugars: 30,00 g/l

Fixed acidity: 7.70 g/l

Ph: 3,18

Total sulfur: 135 mg/l

Grappolo

The Raboso has a cylindrical shape, medium-large sized grape cluster with one or two clearly visible wings but compact. The berry is spherical with skin of colour blue/black, very pruinose, coriaceous. Pulp with neutral taste, slightly fleshy, sweet, acidulous and astringent. The Merlot has a pyramid shape, winged with two clearly visible wings, moderately compact. Average length of about 15-20 cm. The berries are spherical with resistant skin of colour blue/black, with purple reflections, very pruinose. The pulp has a flavour slightly herbaceous, little fleshy, slightly acid, neutral and uncolored.

VINEYARDS: Ha 1,60 Raboso Piave e Ha 0,80 Merlot

VINESTOCKS PER HECTARE: 2900 vines

YEAR OF PLANTING: 2005 Raboso e Merlot

TRAINING SYSTEM: sylvoz

SOIL TYPE: clayey - silty

VINTAGE: mechanical harvest

VINIFICATION: de-stemming and gentle pressing, static sedimentation at 11° C and fermentation of the young must at 18° C. Decanting and rest on fine lees until the time of filtration with a tangential filter during the month of November. Stabilization 10 days at 0 ° C

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



Il Vino

Lively rose colour with light purple reflections that remind some fruits like raspberry. The rose is the essential element of the bouquet of this wine but you can feel also the fruity notes of young brushwood fruits. In the taste are evident the lively acid structure, the well balance freshness with the kindness and the pleasant effervescence.

Accostamenti Gastronomici

It pairs well with appetizers, cold cuts, fatty cheese, pizza. It's an optimal aperitif. Serving temperature: 8-10 °C.