

# Raboso DOC Piave



## Name and Denomination

Raboso D.O.C. Piave

Grape variety 100% Raboso Piave

Alcohol content 14% vol.

Optimal serving temperature 17-20°C

## Gastronomic matches

very well with all international heavily flavoured or spicy dishes, even curries. Excellent with strong meats like game and venison, stews and herby cheeses.

## Origin

part of the area of Treviso, Venezia.

## Winemaking

using only hand selected healthy grapes, a 15 day maceration takes place with contact with the Raboso grape skins. After this the Raboso del Piave DOC is cleared and filtered and placed in 225 litre oak barriques for perfecting.

## Storage and ageing

in the cellar, at controlled humidity and a temperature of 10-12°C. Storing it for a medium to long time in the bottle allows an ageing and refinement that guarantees its elegant balance. **Colour**

intense ruby red with bluish and garnet highlights, a result of the storage and refinement in the barriques.

## Bouquet

the ageing creates the scents of maraschino cherry, violet and plum nuances, the latter almost to the point of jam.

AB cspc 836570



## Flavour

dry and austere. The nuances of ripe red fruit are supported by an acidity that's still fresh, which guarantees that it keeps well over time.

## Packaging

in 75 cl bordolese elite with natural corks in boxes of 6. Magnums available.

## The Winemaker's notes...

the preservation of the organoleptic integrity of this Raboso with its willingness as a long-lasting wine makes us call it an international wine that maintains the characteristics of the indigenous vine that's typical of Piave.

## Prizes

2018 - Dama D'oro Enoconegliano

2017 - Concours Mundus Vini Meiningen

2015 - Dama D'oro Enoconegliano

2015 - Concorso Enologico Internazionale Verona

2015 - Decanter world wine Award (DWWA)

2015 - Concours Mundus Vini Meiningen

2014 - Concours Mondial de Bruxelles

2014 - Berliner Wein Trophy - Korea

2014 - Concours Mondial de Bruxelles

