

GELSAIA

Raboso Piave D.O.C.

Vintage: 2007

Its name comes from that of the mulberry (Gelso), a tree that was used at the beginning of the last century in the province of Treviso as a support for vines.

Since its 1997 vintage Raboso Piave has been made with some of the grapes semi-dried before pressing, a model for the then new "Raboso Piave DOC Superiore" type. This created the rules and regulations for the use of semi-dried grapes, taking the first step to help Raboso Piave achieve the ambitious aim of gaining its DOCG (controlled and guaranteed area of origin), that would be the first in the province of Treviso and one of the few found in the Veneto Region.

HARVEST:	Early November 2007 (part of the grapes were dehydrated in a drying house)
VINE:	Raboso Piave
GROWING AREA:	Tezze di Piave (TV)
TYPE OF SOIL:	Loose and well drained alluvial soil, deriving from the sedimentation of gravel left by the river Piave during its floods over the centuries
WINEMAKING PROCEDURE:	20 % of the grapes were dehydrated in a drying house for 35 days
PRESERVATION AND MATURATION:	This wine is matured in new and used barriques and tonneaux for 12 months
BOTTLED:	24h July 2009. Then the wine is stored in the cellar for at least 16 months
ORGANOLEPTIC CHARACTERISTICS:	Deep ruby red colour with garnet flashes. Stratified aromas, released little by little, reminiscent of morello cherries, plums, leather, tobacco and dried fruit such as dates, figs and sultanas. Luscious flavour, well-structured taste, sapid with powerful tannins, well contrasted by the alcohol, with a long pleasant aftertaste like a warm perfumed caress.
ALCOHOL:	14 % vol.
ACIDITY:	6.8 per thousand
TOTAL SOLIDS:	34 gr/l

