

GELSAIA

Raboso Piave D.O.C.
Vintage: 2003

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.

HARVEST:	arly November 2003 (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:	30 % 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:	9th March 2006. Then the wine is stored in the cellar for at least 8 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:	14.5 % vol.
ACIDITY:	7 per thousand
TOTAL SOLIDS:	34 gr/l

