

R.P.

Dried Grape Raboso
Marca Trevigiana I.G.T.
Vintage: not stated

This Raboso is the result of the enthusiastic search for the true potential of this grape variety which is still partially unexpressed in its area of origin, the Marca Trevigiana. As dehydration emphasizes the good and the bad points of each vintage, we have decided to rely on our experience and have blended four great vintages in a decreasing order of percentage: 2000, 2002, 2003 and 2005.

HARVEST:	In the selected vintages: 25 th October to 10 th November
GRAPE VARIETY:	Raboso Piave
GROWING AREA:	Tezze di Piave (province of Treviso)
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:	The best bunches are carefully picked and stored in crates and on trelliswork until April, so that dehydration goes on for over six months. Then maceration takes place in stainless steel containers for 20 days, followed by fermentation in barriques
PRESERVATION AND MATURATION:	The different vintages are aged separately in barriques and tonneaux, then they are blended in a decreasing order of percentage of the four great vintages (2000, 2002, 2003 and 2005)
BOTTLED:	15 th February 2011, then the wine is stored in the wine cellar for a further eight month period
ORGANOLEPTIC CHARACTERISTICS:	Deep ruby red colour with garnet flashes. Aroma that reminds of morello cherry preserved in spirit, dried fruit such as dates, figs and sultana. Luscious flavour, sapid with powerful tannins well contrasted by the alcohol, with a long pleasant aftertaste
ALCOHOL:	14.5% VOL
ACIDITY:	7.70 per thousand
TOTAL SOLIDS:	48 g/l

