

RABOSO PIAVE

Piave D.O.C.
Vintage: 2006

Raboso Piave is a sort of thoroughbred, hard to tame. It reveals its character already in the vineyard, with a very long growing season: it is the first variety to germinate, and one of the last to be harvested. That makes it unique, almost extraordinary among all the Piave grape varieties; its strong and hard nature might be the reason why it was disregarded for some time.

To get the best out of it a winemaker must be patient and ready to accept the challenge.

HARVEST:	31 october 2006
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:	Grapes are harvested when slightly overripe; vinification by maceration in oak barrels for 12 days
PRESERVATION AND MATURATION:	40 % of this wine is aged in barriques, and the rest in 30hl Slavonian oak barrels for at least 14 months
BOTTLED:	31th march 2009, then the wine was stored in the wine cellar for a further eight month period
ORGANOLEPTIC CHARACTERISTICS:	Deep ruby red colour with garnet flashes. Pleasant and full bouquet, reminiscent of wild cherries, wild blackberries, vanilla, leather, tobacco and violets. Dry and austere aroma, its acidity and tannin is pleasantly enhanced by the alcohol content.
ALCOHOL:	13% vol
ACIDITY:	6,60 per thousand
TOTAL SOLIDS:	32 g/l

