

## ROSA BRUNA 2010

Sparkling Brut rosé  
Traditional method from Raboso grapes

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Traditional method Raboso rosé is an original interpretation of Raboso Piave, the autochthonous red grape variety par excellence of the Treviso province.

<b>HARVEST:</b>	10 <sup>th</sup> October 2010
<b>GRAPE VARIETY:</b>	Raboso Piave
<b>GROWING AREA:</b>	Tezze di Piave (TV)
<b>TYPE OF SOIL:</b>	Loose and well drained alluvial soil, deriving from the sedimentation of gravel left by the river Piave during its floods over the centuries
<b>WINEMAKING PROCEDURE:</b>	Manual harvesting; 12 hour maceration on skins; rest in bottle for years on lees
<b>DEGORGEMENT:</b>	May 2013
<b>ORGANOLEPTIC CHARACTERISTICS:</b>	Bright old pink; full bouquet, with notes reminiscent of blackcurrant and wild strawberries; clean elegant taste, with a delicate fresh background, long finish
<b>ALCOHOL:</b>	12.50% VOL

