

NOTTI DI LUNA PIENA

Raboso Piave Doc RISERVA

COMMERCIAL DATA

Name: Raboso Piave Doc

Colour: intense ruby red.

Scent: it reminds of cherries scent, morel, dewberry, sour black cherry and plum with hints of the intense cinnamon aroma, vanilla, tobacco, violet and pepper.

Taste: luxurious, with a considerable structure and heavy tannins. Its flavour, together with an agreeable acidity and a good alcohol content, gives a long and delicious aftertaste.

AGRONOMIC DATA

Grapes: pure Raboso piave

Production area: Rai di San Polo di Piave

Altitude: 30 mt on sea level

Soil: clayey sandy sometime gravelly

Orientation of the vines: south - north

Breeding system: double Sylvoz overturned and Bellussi

Stumps for hectare: 3000

Yield quintal/ hectare: 50 quintals per hectare

Harvesting: end of October

OENOLOGICAL DATA

Vinification in red: with maceration of 20-25 days in wooden 35 hl tubs.

The temperatures can vary from 24 to 26 degrees to encourage the colour of the skins to come to the surface.

Production: 70 % of the grapes is over mellowed on the vine, 30% is dried in conditioned storage for 40 days.

Malolactic fermentation: yes, immediately after the drawing off using selected bacteria.

Refining: 36 months in wooden 12 hl barrels for grapes over mellowed, 24 months in barriques for grapes dried in conditioned storage.

Mellowing length: 9 month in bottles before marketing .

ANALITICAL DATA

Percentage of wine per grapes %: 45%

Dry extract (gr/lt): 38

Total acidity (gr/lt): 6,90

Ph: 3,20

Remaining sugars (gr/lt): 7

Developed alcohol: 14,50% vol

OTHER DATA

Matchings: The Raboso matches game, especially if flavoured with herbs; it pairs well also with cheeses such as grana padano and stravecchio. It is at his best with fat dishes where its acidity cleans the palate.

