

SANGUE DEL DIAVOLO

Raboso Piave Doc

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: 70-80 quintals per hectare
EHarvesting: end of October

ENOLOGICAL 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: 10% of the grapes is dried in conditioned storage for 40 days.
Malolactic fermentation: yes, immediately after the drawing off using selected bacteria.
Refining: 24 months in wooden barrels
Mellowing length: 6 months before marketing.

ANALITICAL DATA

Percentage of wine per grapes %: 60%
Dry extract (gr/lt): 32
Total acidity (gr/lt): 6,70
Ph: 3,30
Remaining sugars (gr/lt): 6
Developed alcohol: 13,5% 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.

