



CA' DI RAJO

RAGGIO D'INGEGNO

Venezia Doc "Marinò"



Appellation	Venezia Doc
Color	Deep ruby red.
Bouquet	It reminds of cherries, morel, dewberry, black cherry and plum with notes of cinnamon, vanilla, tobacco, violet and pepper.
Taste	Luxurious, with a considerable structure and heavy tannins. Its flavour, together with a pleasant acidity and a good alcohol content, gives a long and delicious aftertaste.

AGRONOMICAL DATA

Grapes	Raboso Piave 20%, Merlot 50%, Cabernet Sauvignon 30%
Production area	Rai di San Polo di Piave
Altitude	30 mt above sea level
Type of soil	Clayey, sandy sometime gravelly.
Vines orientation	South-North
Training system	Double Sylvoz overturned and bellussi
Stumps per hectare	3000
Yield quintal/hectare	50
Harvest	Hand harvest at the end of October

OENOLOGICAL DATA

Vinification in red	With maceration of 20-25 days in wooden vats of 35 hl. The temperatures can vary from 24 to 26 degrees to facilitate the extraction of the grapes skin pigment.
Malolactic fermentation	Yes, immediately after the racking using selected bacteria.
Aging	14 months in wooden barrels
Mellowing length	6 months before sale

ANALYTICAL DATA

Percentage of grape's yield in wine	70%
Dry extract (g/l)	38
Total acidity (g/l)	6,9
pH	3,2
Residual sugars (g/l)	7
Alcohol	14% vol.

OTHER DATA

Food pairings	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.
Serving temperature	18-20° C
Storage	Store in dry rooms, away from light or warm sources.

Soc. Agr. Ca' di Rajo di Cecchetto Bortolo & S. s.s.

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