



CA' DI RAJO

RAGGIO D'INGEGNO

SANGUE DEL DIAVOLO

RABOSO DOC PIAVE



*Excellent with game and spicy dishes, or with mature cheeses.
But it can also be paired with tuna, either raw or seared.
Recommended pairing: braised pork cheek.*

Deep ruby red.

It reminds of cherries, morel, dewberry, black cherry and plum with notes of cinnamon, vanilla, tobacco, violet and pepper.

Luxurious taste, 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.

Serving temperature 18-20° C (64-68° F).



FROM BELLUSSERA
HAND HARVESTED



WITHERING PROCESS
FOR AT LEAST 90 DAYS
IN DRYING ROOM
(approximately 10%
of the grapes)



GRAPES WITHERED
ON-VINE
(approximately 90%
of the grapes)



AGED FOR
ABOUT 24 MONTHS
IN WOODEN BARREL

AGRONOMICAL DATA

Grapes	Raboso Piave
Production area	San Polo di Piave (TV) and surrounding municipalities
Altitude	30 metres a.s.l. (98 ft)
Type of soil	Clayey, sandy and also gravelly
Harvest	End of October

OENOLOGICAL DATA

Aging	For about 24 months in wooden barrels (12 hl) for the grapes withered on-vine; for about 12 months in barriques for the grapes withered in drying room
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ANALYTICAL DATA

Totale acidity (g/l)	6.20 ÷ 6.50
pH	3.30 ÷ 3.50
Residual sugar (g/l)	5 ÷ 7
Alcohol	14% vol.

FORMATI / IMBALLI / CONFEZIONI REGALO

750 ml	6 bottles	Lithographed box 1-2-3 bottles
1500 ml	1 bottle	Wooden box
3000 ml	1 bottle	Wooden box

