CA' DI RAJO
RAGGIO D'INGEGNO

NOTTI DI LUNA PIENA

RABOSO MALANOTTE DEL PIAVE DOCG

Perfect with the most complex meat dishes, slow-cooked and with game. Recommended pairing: beef stew.

A sumptuous wine, of an intense ruby red.

On the nose the scent of cherries, wild blueberry and sour cherry. Spicy hints of cinnamon, vanilla and pepper.

In the mouth is sumptuous, with a good structure and important tannins. Finish is wide and persistent. An aging Raboso, with no compromises.

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

FROM BELLUSSERA HAND HARVESTED

WITHERING PROCESS FOR AT LEAST 90 DAYS IN DRYING ROOM (approximately 30% of the grapes)

GRAPES WITHERED ON-VINE (approximately 70% of the grapes)

AGED FOR ABOUT 36 MOUNTHS 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 36 months in wooden barrels (12 hl) for the grapes withered on-vine; for about 24 months in barriques for the grapes withered in drying room

ANALYTICAL DATA

Totale acidity (g/l)	6.70 ÷ 6.90
pH	3.20 ÷ 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