

RABOSO IGT VENETO



Grape Variety 100% Organic Raboso

Certification Organic Ceviq | Vegan Society

Origin Veneto

Winemaking healthy, selected grapes; 15-day maceration in steel vats. After the alcoholic fermentation, the wine is decanted into steel vats where it completes the malolactic fermentation. After an initial decanting stage, the wine is filtered and decanted before being bottled.

Storage and ageing In the cellar, at controlled humidity and a temperature of 10-12°C. Maximum ageing 1 year.

Color Intense ruby red with purplish highlights.

Bouquet Winy and intense, characteristic, delicate and evolved, with a slight nuance of fruits of the forest.

Flavor Balanced, dry, sapid, fullbodied and harmonic, with nuances of raspberry, correctly tannic, good acidity and alcohol, good longlasting flavour, to be drunk young.

Alcohol Content 11% vol.

Optimal serving temperature 16-18°C

Gastronomic Matches great all round wine, excellent with grilled meats and stewed eel. Suitable for soft cheeses and vegan cuisine.

Packaging Bottle, 75 cl., 6 bottles per box.