

Raboso Doc Piave



VINEYARD

Grape: red

Variety: Raboso Piave 100%

Production area: Carboncine

Municipality: Roncade - Italy

Year of plantation: 2000

Planting density: 5,000 vines per hectare

Yield: 10,000 kg/ha

Yield per plant: 2.00 kg/vine

Plant spacing: 2.50 x 0.80

Size: 3.00 ha

Growing system: guyot

Soil type: clay (50-60%) with "caranto" (compact calcareous mud layer), alkaline

Harvesting period: first week of November

Harvesting: by hand

VINIFICATION

Transportation of grapes by vibrating conveyor and belt to the destalking machine and vinification tank

Fermentation vat: Ganimede stainless steel vinification tank, which allows gentle pumping over without using mechanical parts

Maceration on the skins: 14/21 days combined with gentle délestage and foulage

Fermentation temperature: 28°C

Yeasts: selected

Malolactic fermentation: total

Maturation period: 30 months in wood

Maturation containers: Tonneau (50%) and 25hl barrels (50%), in fine-grained medium roasted French oak and chestnut

Bottling: January 2010

Bottle aging: 12 mon

TECHNICAL DATA

Name: Raboso Doc Piave 2006

Alcohol by volume: 14.00 %

Total acidity: 6.80 g/l.

pH: 3.36

Total So2: <110 mg/l

TASTING

Serving temperature: 18/20°C

Colour: intense ruby red with burgundy nuances.

Nose: intense, ripe, combined scent, of great elegance. The Oriental spicy scent is prevailing together with nutmeg and pepper, followed by dry hay and leather. Still apparent is the cherry and marasca cherry preserve. The bouquet is complete with delicate mint and eucalyptus notes.

Palate: full, rich, presenting well-balanced acidity, soft, full-bodied with dry final taste. Well persisting.

In the kitchen: excellent with feathered and fur game, red meat, grilled dishes and very mature cheeses. In long winter evenings it is a great wine to share with friends in large goblets.