

Raboso

Veneto

I.G.T.



DENOMINATION:

Indicazione Geografica Tipica

PRODUCTION AREA:

Euganean Hills, Arquà Petrarca. Volcanic soil, with limestone and clay.

GRAPES:

100% Raboso Veronese

HARVEST PERIOD:

Mid October

FERMENTATION:

Made from vines planted in the '60s, the grapes ferment with selected yeasts in stainless steel tanks at a temperature of about 23°C for ten days.

DESCRIPTION:

It is a wine characterized by an intense red ruby color, a vinous scent and a strong body. With a late maturation, it has a dry taste, is slightly acid and is completely satisfying. It matches pork filets or grilled beef, fried lamb and grilled pork chops. Excellent to be sipped. Serve at 16°C.

ALCOHOL:

13,5% vol