

RABOSO

VENETO I.G.T.

semi-sparkling red wine



Grape type: 100% Raboso Veronese

Training system: Sylvoz

Harvesting period: second half of October, when the grapes are perfectly ripe and healthy.

Vinification: maceration in contact with the skins for just 5-6 days to leave the wine as smooth as possible, followed by the triggering of the fermentation process with selected yeasts at a controlled temperature of 18 degrees. Once fermentation is complete, the skins are separated from the wine, which then undergoes racking and filtration to eliminate sediment and impurities, before it is left to age for 4-6 months in stainless-steel tanks. Prior to being released, the wine is clarified and refiltered.

Tasting notes: a wine with a deep red colour, tending towards garnet. The aroma is highly typical and heady, with evident hints of morello cherry and raspberry. The palate is sweetish, rounded and well-orchestrated; appropriately tannic and vigorous, it recalls the aromatic notes.

Pairing: suitable throughout the meal, but also excellent without food. A wonderful accompaniment to traditional dishes, red meats, cold cuts, cheeses (including soft cheeses) and snacks.

ABV: 12% vol.

Serving temperature: 14°C.



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