

RABOSO ROSATO

VENETO I.G.T.

semi-sparkling rosè wine



Grape type: 100% Raboso Veronese

Training system: Sylvoz

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

Vinification: vinified without the skins, but with cold maceration in contact with the skins for 12 hours in order to acquire only partially the colour and body provided by the Raboso Veronese grape. This process is followed by soft pressing and the must then ferments without the skins or any impurities at a controlled temperature of 13 degrees. Followed by filtering, clarification and ageing for around 3-4 months.

Tasting notes: crystalline, pinkish colour. Fruity aroma with hints of wild rose. The palate is laced with a light overtone of morello cherry. Well-structured without being overly weighty, slightly sparkling and sweetish.

Pairing: this wine is a delight to drink outside mealtimes. Excellent with cold cuts and medium-seasoned cheeses, full-flavoured starters, grilled fish and shellfish.

ABV: 12% vol.

Serving temperature: 8°-10° C.



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PRODUCED IN ITALY
SAN DONA' DI PIAVE (VENICE)