

EMO

Raboso del Piave Doc



Grape Variety : Raboso Piave

Appellation : Raboso del Piave Doc

The Vineyard : Breeding system Sylvoz. Clay rich soils between the rivers Piave and Livenza.

Colour : Intense ruby red wine with garnet reflections

Sensory Profile : Its aroma is typically complex. Spicy aromas of ripe red fruit and delicate woody notes.

Taste : Fruity, slightly tannic, acidulous.

Pairings : Recommended with red meats, game and strong cheeses.

Vinification : The vinification process starts towards the end of October/beginning of November after a slight whitering on the plant. It is macerated for about 20 days in steel tanks. The wine is then aged in wooden barrels for about 30 months.

Alcohol content : 13,5% Vol

Net Dry Extract Content : 33 g/L

Acidity : 7,2 g/L

Serving : 18 °C

Bottle and content : EMO med bottle - 750 ml

Packaging : 6 Bottles pack - Horizontally stored

