

RABOSO



Alcohol level: 12,00% by Volume

Sugar content: 15 gr/l

Total acidity: 5,90 gr/l

PH: 3,30

Vinification:

5 days of maceration on vinasse

Wineyard: Raboso Piave

Production area: Rai di San Polo di Piave (TV)

Yield per hectare: 150 q/ha

Planting pattern: GDC

Training system: Cordon-Trained