

RABOSO PASSITO



Alcohol level: 14,50% by Volume

Sugar content: 18,00 gr/l

Total acidity: 7,50 gr/l

PH: 3,48

Vinification:

After 4 months of drying in small baskets placed in controlled ventilated areas, the grapes are crushed and fermentation occurs in oak barriques.

Finishing:

1 year in oak barriques

Wineyard: Raboso

Production area: San Polo di Piave (TV)

Yield per hectare: 9.500 kg/ha

Planting pattern: 280 x 100

Training system: Sylvoz

Raboso Passito is obtained from late harvest or from selected Raboso grapes placed in 2 Kg crates and kept in grape drying rooms with controlled ventilation and humidity until mid-January, to obtain a reduction of approximately 60%. After fermentation in small wooden vats it is aged in oak barriques.

The acidic notes of the Raboso, combined with its sweetness, make it a full-bodied wine of great texture with a bouquet that varies from morello cherry to prune.

This wine is excellent with dried fruit or chocolate-based pastries. Unusual yet surprising when combined with cheese and jam.

To be served at a temperature of 14-15° C.