

1427

Metodo Classico - Limited Edition of 1427 numbered bottles “Edizioni Limitate”

Limited productions with numbered bottles: we select our best Raboso red grapes and refine them according to our taste.

Characteristics

Raboso is the oldest native red grape variety in the Republic of Venice and Giol is its longest-established producer, with production dating back to at least 1427. Over the centuries we have learnt all about this extraordinary grape, rich in acidity, tannins and the finest aromas, suitable for fermentation in the bottle and long ageing. It has a deep straw yellow colour, enhanced by very fine, lively persistent perlage. Typical of the best classic methods, its elegant refined bouquet recalls bread crust, with marked notes of cinnamon and spices. On the palate it is rich, flavoursome, enfolding, full-bodied and dry. Excellent as an aperitif and for important toasts, it goes excellently with sea fish, delicate, aromatic meat and also typical local cheese.

Profile Contents

vintage	2013
disgorging	Spring 2024
months on the lees	120 months
dosage	0
variety	Raboso
year of planting	2002
soil type	mostly medium texture, gravelly and stony, clayey
vine spacing	2.80 x 1.00
puning	sylvoz on espaliers
yield/hectare	10 t
alcohol	12.00 % vol.
residual sugar	0 g/l
acidity	5.70 g/l
pH	3.16
pressure	5.6 bars

Vinification

The grapes are harvested by hand, selected and carefully pressed, the must separated from the skins immediately to prevent it colouring. White vinification with refrigeration of the must, static decantation in hyperoxidation and yeast inoculation. First fermentation at a controlled temperature of 14°C. Decanting and resting on noble lees until springtime; filtration and yeast inoculation, addition of sugar and bottling for refermentation in the bottle. The wine then underwent a lengthy resting period, over 120 months in the oldest, most picturesque and coolest of our cellars, before disgorging. To keep all the authentic nature and typical characteristics of Raboso, we preferred not to add any liqueur d'expedition, making this a “zero dosage” wine.

**BOTTLE
TECHNICAL INFO**

cl. 75
natural cork



ONLINE DATA SHEET



BOTTLE EAN CODE



8 032535 560553

BOX ITF CODE



1 803253 5560550



GIOL

fine wines since 1427

only organic wines since 1987

only vegetarian and vegan wines since 2007

no added sulphites wines since 2009

resistant varieties since 2015

experience matters



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