

Rubino

Frizzante Raboso

“Armonie”

Harmony entails encounter. In the Historical Park, different species interact, supporting each other and maintaining the balance of the ecosystem in an endless cycle. The path within the Historical Park is, in fact, a ring. The same is true of wines: harmony requires the coming together of sweetness and acidity, of a fine but persistent perlage and aromatic complexity, of a discreet body and a pleasant but measured aftertaste. The same geometric shape also evokes sparkles, the true queens of this family.

Characteristics

Raboso Piave is the only red-berried vine typical of the Piave area and in the past it was the most cultivated varietal in the east of the Veneto region. Sparkling Raboso reflects the unique characteristic of these grapes: the acidity and fruity aroma of raspberry, marasca cherry and ripe soft fruits in general.

Its effervescence caresses the palate, producing a pleasant fresh sensation while the tannins and acidity of the Raboso grape offer the palate a lovely persistence.

The residual sugar ensures soft well-balanced taste.

It is the ideal aperitif wine or to accompany cured meats and charcuterie; also excellent with pizza and also with roast or grilled meat.

Serve at: about 6-7°C.

Profile Contents

grape varieties	100% (Raboso Piave)
appellation	IGT Marca Trevigiana
year of planting	2002
soil	sandy-silty, mainly gravelly
vine spacing	2.80 x 1.00 m
pruning	Sylvoz
yield/hectare	7 t
alcohol content	11.50 vol.%
residual sugar	15 g/l
acidity	5.50 g/l
ph	3.50
pressure	2.5 bar

Vinification

Mechanically harvested when the grapes reach optimal technological ripeness, destemming and crushing, addition of neutral biological yeasts. Maceration on the skins for 4-5 days with drawing from vat. Pumping-over 3 or 4 times a day. After this initial fermentation the base is stabilised and filtered. Bottling takes place after re-fermentation in pressurised vats lasting more than a month, after which the wine reaches an internal overpressure of about 2.5 bars. Final filtration occurs once fermentation is complete.

**BOTTLE
TECHNICAL INFO**

cl. 75
natural cork



ONLINE DATA SHEET

BOTTLE EAN CODE



8 032535 561000

BOX ITF CODE



1 8032535561007



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