

Raboso Rosato “Linea Onda” Veneto IGT

GRAPES:	Raboso
PRODUCTION ZONE:	Veneto
ALTITUDE:	Land in the plain
TYPE OF SOIL:	Of morainic origin
VINE TRAINING SYSTEMS:	Sylvoz and Cordon Spur
PLANT DENSITY:	3,000 – 4,500 vines per hectare (1,215 – 1,820 per acre)
HARVEST PERIOD:	Second half of October
ALCOHOL LEVEL:	11,50 % vol.
SERVING TEMPERATURE:	10° C (50 °F)
RECOMMENDED GLASS:	Medium-sized, tulip-shaped glass, narrowing at the rim
AGING POTENTIAL:	2 – 3 years
BOTTLES PER CARTON:	6
BOTTLE SIZE (CL):	75

TECHNICAL INFORMATION

The Raboso grapes undergo a short maceration on the skins (12 - 24 hours), then the fermentation is completed in stainless steel tanks at a controlled temperature of around 18 °C (64 °F). Subsequently, the wine is re-fermented in pressurized tanks using selected yeasts.

TASTING NOTE

Its intriguing and inviting pink color makes us look forward to fragrances of fresh fruit. Thanks to its good acidity, Raboso offers great liveliness on the palate, whilst at the same time providing mouth-filling (but not at all aggressive) taste sensations, which persist into the satisfyingly long finish.

SERVING SUGGESTIONS

Its excellent freshness goes very well indeed with cold cuts, seafood spaghetti or relatively straightforward fish dishes.

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Santa Margherita