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TESIRARE

RABIA'
raboso del piave
"creta"
2018

Cullato dall'anfora e accarezzato da legno,
il Raboso del Piave offre un'armonia nuova
su note antiche che nel rosso della passione di Rabià
racconta la sua storia di terra e di tempo



Single vineyard	Raboso del Piave
Origin	Clayey soil
Vintage	2018
Vineyard age	25 years
Cultivation method	Organic
Forma di allevamento	long Guyot
Planting density	7500 vines per ha
Yields per plant	800 g
Yields in the cellar	at 42%
Harvest day	13 th of November
Harvest method	Hand-picked grapes
Vinification notes	
<ul style="list-style-type: none">• Crushing, destemming and selection of non-compliant grapes on sorting table• Cryomaceration for 6 days in amphora• Alcoholic fermentation, malolactic one in amphora with indigenous yeasts, with its own skins• Maturation for 330 days in amphora• Racking• Aging for 24 months in new double barriques• Unfiltered wine	
Aging Bottled during waning moon and left aging for 24 months at least	
Actual Alcohol	13,1 % vol
Residual Sugar	0,63 g/L
Dry Extract	41,9 g/L
Free sulphur dioxide	22,0 mg/L
Duration	~ 20 – 25 years
Due to its peculiarities, we leave the interpretation of the organoleptic notes to you, based on the time of tasting	
Food pairing Game dishes with spicy sauces, beef stew, grilled meat, aged cheese	

ITALO CESCONE
ARTIGIANO DEL VINO