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RABOSO PIAVE DOC

Every single clod of our land speaks about this native grapevine, which with its tenacious and robust character has endured through centuries, reaching our times as a winner. Nowadays Raboso displays such peculiar characteristics to be considered an exception in the world of finest wines.



Colour *Intense with garnet-red glares.*

Nose *Raboso reveals typical distinct fragrances of ripe marasca cherry and through the lengthening of aging it develops scents of Mediterranean spices and a vivid violet perfume.*

Taste *A wine of vivid yet austere notes, combined to a peculiar aroma of ripe marasca cherry. Rich in tannins with a well-balanced acidity; this wine is an example of a unique and harmonic style.*

Method of production After an attentive selection of the grapes, a long maceration follows, then the refinement in large oaks makes it ready to be drunk at least two years after harvest.

Alcohol 13%.

Harvest Last ten days of October.

Grape Raboso Piave.

Food matching Ever unmatched with game, Raboso in its aged version perfectly suits the concept of "meditation wine".

Bottle size 0,75 l.

How to serve 18°C, we suggest to open the bottle half an before serving, decant it and then pour in large glasses.

How to list on wine menus Raboso Piave DOC, 2011, Sutto.



Sutto agricola

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