



Raboso

Marca Trevigiana IGT

A full-bodied wine, with a beautiful deep ruby red colour with garnet highlights, a broad and full bouquet reminiscent of field violets, but also markedly reminiscent of morello cherries and wild blackberries. A lively, soft, round, slightly acidulous, pleasantly tannic wine.

TECHNICAL SHEET

Production Area:	Marca Trevigiana
Grape Variety:	Raboso Piave 100%
Adopted Technology:	Red vinification. Minimum 180 days of ageing between steel and bottle

ANALYTICAL FEATURES

Residual Sugar Content:	8,5 g/l
Total Acidity:	8,50 g/l
Dry Extract:	47 g/l
Alcohol:	12% Vol.