

GeronRaboso Piave Marca Trevigiana IGT

In Venetian dialect, "Geron" means gravel, a name chosen to evoke the connection between the Raboso Piave vine and the pebbly soil on which it is born, which is the primary quality of this product. The colour is a bright, lively ruby; the nose is complex, with a bouquet that ranges from fresh and dried fruit to leather and spicy notes that are then reflected in the fullness of flavour on the palate. Characterised by a lovely freshness, it is elegant, fine and persistent. A wine that excites.

TECHNICAL SHEET

Production Area: Grave of Piave

Grape Variety: Raboso Piave 100%

Adopted Technology: Red wine vinification with the addition of

grapes dried naturally on mats. Minimum 48 months between steel, barrel and bottle

ANALYTICAL FEATURES

Residual Sugar Content: 9,5 g/l
Total Acidity: 7 g/l
Dry Extract: 38 g/l
Alcohol: 15% Vol.











