



## RABIA'

Rabià: is inspired by the ancient dialectal term "rabiosa" that in the past was referred, for its rather sharp and full bodied taste, to **Raboso**: a native grape cultivated in Veneto since Seventeenth Century. For its resistance and adaptability to different soils, it's an ideal travel companion and for us represents the memory's wine. In every glass of Raboso Piave you can find the history of our land and of our people: the simplicity of our souls and the genuineness of our work and love for earth.

**Appellation** Malanotte Piave D.O.C.G.

**Soil type** Gravely and clayey

**Grapes** Raboso 100%

<b>Training system</b>	Sylvoz and cordone speronato
<b>N° of vines-hectar</b>	4.500
<b>Per-hectare yield</b>	60 q
<b>Harvest period</b>	Last week of October
<b>Vinification</b>	10 day cold pre-fermentation maceration, followed by traditional maceration and alcoholic and malolactic fermentations, lasting 10 days. Fermentation temperature does not exceed 26°C in 42 hl oak casks
<b>Ageing</b>	36 months in oak barrel, 12 months in barrique and 12 months in bottle

### TASTING NOTES

<b>Colour</b>	Intense ruby red with garnet highlights
<b>Aroma</b>	A stunning bouquet generous and full, that releases wild violets and a definite fragrance of morello cherry
<b>Taste</b>	Dry and austere, with very full flavours, subtly acidic, completely appealing
<b>Serving suggestions</b>	Red-wine beef stew, aged cheeses
<i>Serving temperature: 18/20°C</i>	



*"Fiero e ribelle. Solo un amore paziente ti può domare".*