



## Rosè

Today's consumer, even appreciating the most prestigious wines, is looking today for fresh, lively and easy to drink wine to be enjoyed in the informal occasion: the new Raboso Rosè Italo Cescon with its capturing and elegant bottle, its pinky colour and its fresh and young bouquet it's perfect to be drink with modern cuisine and for unmistakable aperitifs in the most happening and cool places.

**Appellation** I.G.T. Veneto

**Soil type** Clayey

**Grapes** Raboso 100%

**Training system**

Sylvoz

**N° of vines-hectar**

4.500

**Per-hectare yield**

130 q

**Harvest period**

Second week of october

**Vinification**

36 hours cold maceration, light pressing, 13 days cool fermentation with cultured yeasts.

**Ageing**

Stainless steel tanks 4 months, bottle 3 months

### TASTING NOTES

**Colour**

Really pink, with intense highlights typical of Blue River roses

**Aroma**

A fresh and young bouquet, with a pleasantly note of strawberry, redcurrant and dog rose

**Taste**

Very appealing with its freshness and leisurely finish

**Serving suggestions**

Enjoy with light hors-d'oeuvres, seafood dishes and with delicates first courses

*Serving temperature: 10/12 °C.*

*From the Veneto to the Friuli inspired by the land.*

