



CANTINA
LA SALUTE
UNDE ORIGO INDE SALUS

Magni Vitis

CERASAIO

RABOSO
MARCA TREVIGIANA
INDICAZIONE GEOGRAFICA TIPICA

An excellent wine for meat dishes, particularly red meat. It is perfect with roasts, game and cold cuts as well as with traditional boiled meat dishes.

Serving temperature 18 - 20 °C

SENSORY CHARACTERISTICS

The bouquet has typically fruity notes of cherries and flowery hints of violets fused with a spicy sensation from its brief time in wooden barrels. Well structured and balanced with evolved, rounded tannin.

TECHNICAL DATA

Area of origin: Monastier & San Polo di Piave

Variety: 90 - 95% Raboso Piave, with a small percentage of Raboso Veronese.

Training system: Sylvoz and the traditional Bellussi system

Harvest period: Fairly late

Yield Kg grapes per ha: 13,000 kg

Vinification: Traditional with the must kept in contact with the pomace for a long time and partial ripasso over the pomace of the Raboso passito following our own traditional method

Maturing: Part in oak barrels, the rest in stainless steel containers

Alcohol: 13% Vol.

Sugar residue: 6.00 - 7.00 g/l

Total acidity: 6.00 - 6.20 g/l

AVAILABLE SIZES

Classica 0.75 Litres