



CANTINA  
LA SALUTE

UNDE ORIGO INDE SALUS

*Riserve*

ENÈTO

RABOSO VENETO  
INDICAZIONE GEOGRAFICA TIPICA

A blessed land kissed by the sun and caressed by the expert hand of the wine-maker. And patience. These are the secrets behind the sumptuous quality of this Raboso which takes its name from the ancient Veneto people, the Enèti.

*A very refined red best enjoyed with meat dishes, roasts and spit roasts. Sublime with game.  
Serving temperature: 18 - 20 °C*

**SENSORY CHARACTERISTICS**

An intense, characteristic bouquet with primary aromas filled with a sensation of cherry and plumb jam with a hint of wild asparagus. These fragrances combine with aromas from the wood and MATURING process including spices, cinnamon and tobacco.

**TECHNICAL DATA**

*Area of origin:* Ponte di Piave, San Polo di Piave, Zenson di Piave & Monastier

*Variety:* 100% pure Raboso Piave

*Training system:* Sylvoz

*Harvest period:* Second half of October

*Yield Kg grapes per ha:* 10,000 kg

*Vinification:* Long maceration in contact with the pomace

*Maturing:* 36 months in 500 litre oak barrels (Tonneau)

*Alcohol:* 13.5% Vol.

*Sugar residue:* 7.00 g/l

*Total acidity:* 6.00 g/l

**AVAILABLE SIZES**

Classica 0.75 Litres | Magnum 1.50 Litres