



CANTINA
LA SALUTE
UNDE ORIGO INDE SALUS

Frizzanti

RABOSO VENETO

FRIZZANTE
MARCA TREVIGIANA
INDICAZIONE GEOGRAFICA TIPICA

Excellent between meals, this wine goes well with cold cuts, white and red meats and semi-hard cheeses.

Serving temperature: 6 - 8 °C

SENSORY CHARACTERISTICS

From Raboso grapes a lively violet-coloured semi-sparkling wine with a well-balanced soft acidity. The bouquet is of blackberry, raspberry, cherry and strawberry. The flavour is fresh and sapid.

TECHNICAL DATA

Area of origin: Monastier & Zenson

Variety: Raboso

Training system: Sylvoz

Harvest period: Second half of October

Yield Kg grapes per ha: 18,000 kg

Vinification: Maceration of the crushed grapes in contact with the skins

First fermentation: At a controlled temperature of 16 - 18°C with select yeasts

Presa di spuma: Charmat method in autoclave

Alcohol: 11,5% Vol.

Sugar residue: 25.00 g/l

Total acidity: 5.50 - 6.50 g/l

AVAILABLE SIZES

Classica 0.75 Litres