



“IL BISBETICO” RABOSO PIAVE D.O.C.

Name:

“IL BISBETICO” RABOSO PIAVE D.O.C.

Variety:

Raboso Piave is unique native red grape of the Piave area, which continues to grow along the banks of the river. Its roots are buried deep in the vine-growing and wine-making history of our land from which it draws the strength and intensity that have recently been re-assessed, allowing it to be reinstated as a quality vine variety. The name itself - “Il Bisbetico” (grouch or nag) - has been chosen to embody the essence of a difficult yet frank character, a marked personality that comes from a distinct acidity and heavy tannins that are so typical of this wine.

Production area:

Grapes hand picked in own vineyards in lots 334-335 and 349 in the municipality of San Polo di Piave.

Density of planting: 3000 vines per hectare

Training: Sylvoz

Vinification:

We have considered it very important to respect the vine variety in all ways, including harvesting according to the rules passed down in the tales of generations of farmers who used to speak, almost as if it were a legend, of November harvests when frost or even snow covered the bunches of this robust grape. This is all to the benefit of a natural concentration in the berry, less acidity and a substantial maturation of the tannins in sustainable spontaneous processes which enhance and protect, without forcing, the character of Raboso Piave.

Total acidity: 6,7 per thousand

Total dry extract: 30 g/l

Sugar content: Dry

Alcohol content: 13% Vol.

Sensorial features:

Intense ruby red with garnet reflections, full and elegant bouquet with marked hints of marasca cherry, blackberry and violet. Ageing in oak casks adds notes of tobacco spiced with pepper, cinnamon and vanilla.

Food pairings:

It is a wine that goes well with roasts, game as well as cheeses with a firm, dry texture and sharp taste.

Serving temperature:

Best served at a temperature of 18-20° C.