CASA PLAVE®
VINERY

www.cavalloecavallo.it

"LA BISBETICA" GRAPPA INVECCHIATA DI RABOSO PIAVE

Bisbetico is the Raboso Piave wine made from grapes coming from our vineyards in the heart of the Piave DOC area. By pressing the meticulously hand-picked overripe grapes for more than ten days we have obtained one of the most suitable pomaces for distillation.
This refined processing followed by sixteen months of ageing in regenerated oak casks, which have already held Raboso Piave Bisbetico for three years, have resulted in a highly unusual Grappa. LA BISBETICA has been a happy intuition of Casa Plave developed by CentoPerCento research.

Sensorial features:

LA BISBETICA is a full-bodied, velvety, amber-coloured grappa with a delicate aroma of vanilla, wild blackberry and ripe red fruit in which the character of the pomaces from which it is made are clearly perceptible.

Food pairings:

Dill and coriander marinated salmon (only slightly acid), 60-65% chocolate, spoon desserts (cream- and milk-based), chocolate soufflé, Sacher torte, hot chocolate, nuts or dried fruit such as dates, dried figs, apricots or pineapple. Highly enjoyable with a moderately strong original Tuscan cigar, a classic...

Serving temperature:

Best served at a temperature of 14° C.

Alcohol content: *42% Vol.*

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