



FRASSINELLI



RABOSO

denominazione di origine controllata

PIAVE

Grapes: Raboso Piave

Grapes production area: Mareno di Piave - Geron

Soil type: well-balanced presence of clay and sand, a small quantity of lime, a good dose of gravel (composed of rounded stones) which emerge to the surface, permitting an optimal rain penetration in the deeper layers avoiding dangerous stagnation, providing a well-balanced presence of sugars, acidity and aroma precursors

Winemaking: maceration for 15 days in stainless steel tank. Ageing in medium size oak barrel for 2 years

Alcohol: 12,5% Vol.

Residual sugar: 0,5 g/l

Tasting notes: on the nose notes of black cherry, blackberry and violet. Dry and austere on the palate: the acidity and the tannins are pleasantly refined by the oak ageing.