



DARE

Classic Red Wines

Raboso

Igt Marca Trevigiana



Variety: 100% Raboso.

Soil and vineyards: clayey soil, rich in mineral salts; planting density of 5,000 vines per hectare, with Guyot pruning, for a limited yield per hectare.

Harvest: manual harvesting in late October.

Vinification and ageing: the manual harvest begins once the grapes have reached the optimum levels of total acidity, sugars and phenolic maturity; they are then destemmed and crushed. The fermentation of the must is then carried out, in contact with the skins, for 7 days, at a controlled temperature (28°C) in stainless-steel tanks. After devatting, the wine is aged in stainless-steel tanks until malolactic fermentation is complete (around 8-10 months). After in-bottle ageing for 6-12 months, the wine is ready to be released onto the market.

Maturation potential: complete maturation is reached after around 5 years of in-bottle ageing.

Tasting notes: this extraordinary native wine has a bright red colour with purple edges; the bouquet is reminiscent of sour cherry and violet, and offers up a light, pleasingly grassy note; this is a well-rounded wine of great personality- one that is very decisive but not overly tannic.

Alcohol content: 13% by vol.