



DARE

## Selections Raboso Doc Piave



**Variety:** 100% Raboso Piave.

**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 at the end of 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 oak barrels until malolactic fermentation is complete (around 24 months). After in-bottle ageing for 12 months, the wine is ready to be released onto the market.

**Maturation potential:** very well suited to long-term ageing.

**Tasting notes:** assertive palate with an initial impact of characteristic acidity; deep red colour with purple edges; the bouquet is laced with notes of violet, sour cherry and over-ripe plum jam, particularly during the ageing process; barrel-ageing brings out the rounded flavour and the palate is complemented by typical notes of vanilla, bitter chocolate, toasted nuts and morello cherry.

**Alcohol content:** 13,5% by vol.

**Background:** this extraordinary native wine has had a presence in this area since vine cultivation was initiated in around 1000 B.C. by the pre-Venetian populations, who came here from Asia Minor. It was the mainstay of the local wine industry until the arrival, in the 1950s, of international varieties such as Merlot and Cabernet. The robust, resistant nature of this wine has earned it the nicknames “vin da viajo” (travelling wine) and “rabioso” (angry).