

RABOSO FRIZZANTE

'PRO FONDO ROSSO'

FERMENTAZIONE IN BOTTIGLIA



Tasting notes

Our Raboso Frizzante - sparkling - is produced using the ancient tradition of in-bottle fermentation on the yeast. The sediment in the wine makes it slightly cloudy and guarantees that the processes used are 100% natural. Ruby red with violet highlights colour. Bouquet: hints of plumb, tobacco and bread crust. Fresh and acidulous with a fine and persistent perlage flavour.

Aging

After open-top fermentation, 25 days in contact with the skins, aging in stainless steel vats and the bottle in April. Unfiltered using only naturally occurring yeasts, with sediment.



Grape variety

Raboso Piave



Vine

Training system Bellussi old vines



Production area

San Polo di Piave



Alcohol

12 %



Serving temperature

12-14 °C



Bottle size

Classic 0,75 L



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