



RABOSO DEL PIAVE

DOC PIAVE

Tasting notes

The Raboso Piave, so full of character, is the symbol of our winery. This is the great indigenous wine, the only native variety from the Province - or Marca - of Treviso. It is pleasantly acidic and aged in oak barrels.

Aging

After open-top fermentation with 25 days of maceration, aging in large Barrels for 24 months, in the bottle for 8 months.

 Grape variety

Raboso Piave

 Vine

Training system Guyot

 Appellation

DOC Piave

 Production area

San Polo di Piave - Campo di Pietra (Salgareda)

 Alcohol

13 %

 Serving temperature

18-20 °C

 Bottle size

Classic 0,75 L



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Via Roma Sinistra 134 - JESOLO, Venice - ITALY
Tel. +39 0421 301632
www.iw-atelier.it info@iw-atelier.it



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