
RABOSO PASSITO

CALLARGHE

Tasting notes

This is an interesting and characterful Raboso Passito - where the grapes are rack dried before pressing which concentrates their sweetness. Its defining feature is its rustic feel which comes from its acid and tannic components. Colour intense ruby red. Bouquet: cherry and wild cherry jam with a slight hint of vanilla. Flavour: broad, powerful with hints of fruit. Pleasantly tannic.

Aging

After drying for about 180 days and 30 days of maceration aging in barrique for 36 months.



Grape variety

Raboso Piave



Vine

Training system Bellussi



Appellation

DOC Venezia



Production area

San Polo di Piave



Alcohol

14 %



Serving temperature

12-14 °C



Bottle size

0,50 L



Italian
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