



RABOSO SESTIER

IGT MARCA TREVIGIANA

Tasting notes

From that Prince of Treviso varieties we get the Sestier, with its joyful and determined character. Intense ruby red with violet highlights colour. Bouquet: cherries with overtones of plumb and a hint of wild violets. Fresh, pleasantly tannic, joyful and slightly sweet flavour.

Aging

After open-top fermentation with 25 days of maceration, aging in stainless steel vats for 7 months.

Food pairing

This wine is at its best with cold cuts, cotechino or fish cooked in its own juices.

Grape variety

Raboso Piave, Raboso Veronese

Vine

Training system Guyot

Appellation

IGT Marca Trevigiana

Production area

San Polo di Piave - Campo di Pietra

Alcohol

11,5 %

Serving temperature

18-20 °C

Bottle size

Classic 0,75 L



Italian
Wine
Atelier

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