RABOSO VIVACE

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Loggia Dei Colli
VINICULTORI DI FAMIGLIA

GRAPE VARIETIES	RESIDUAL SUGAR
Raboso	16 g/ lit
PRODUCTION AREA	SERVING TEMPERATURE
Tre Venezie Region	12 - 14° C
SOIL	RECOMMENDED WINE GLASS
Alluvial	Medium-sized, tulip-shaped glass
HARVEST	FORMAT (ml)
October	750
ALCOHOL CONTENT	SHELF LIFE
11,5% vol	Three Years

TASTING PROFILE

VINIFICATION

The wine is made on the skins, at controlled temperatures. It is then put through malo-lactic fermentation to complete the ageing process.

ORGANOLEPTIC CHART

It is a deep ruby red colour with violet notes. Scents of wild violets stand out among a rich array of fruity fragrances. It has a crisp, slightly sweet flavour, with a generous helping of acidity and a wealth of tannic qualities, along with a little effervescence that is left over after the fermentation.

FOOD PAIRING

It is marvellous with nibbles of all kinds, pizza, deli meats and medium cheeses.

MARTELLOZZO