

REDENTORE

VINI SENZA SOLFITI AGGIUNTI

RABOSO

Redentore Raboso pays tribute to one of the lost treasured festivities of Venice, the “Festa del Redentore”. Every third weekend of July Venetians celebrate with an immense fireworks display and sumptuous dinners as the harbor fills with boats.

Redentore Raboso has intense notes of cherry, raspberry and delicate floral hints. Thanks to its decisive character it is ideal with salami, stewed beef and barbeque. Intriguing with pork, sausages and cheeses. We suggest to serve at 16-18°C. It has no added sulphites.



TECHNICAL SHEET

NATURALITY: organic and vegan principles, without added sulphites.

NAME OF THE WINE: Raboso Veneto IGT.

GRAPES: 100% Raboso.

PRODUCTION AREA: north-east of Italy.

SOIL: alluvial very rich in clay.

CLIMATE: mild, with very few rain showers and a high summer temperature which allows the grapes to ripen perfectly.

DENSITY OF THE PLANTATION AND TRAINING SYSTEM: 6.000 vines per hectare trained with guyot system.

VINEYARD MANAGEMENT: to obtain a perfect ripening of the grapes, beyond the normal vineyard management, we carry out summer pruning and careful leaf thinning. Furthermore, the yield is kept very low in order to produce grapes rich in body and aroma.

HARVEST: end of October, picking up very ripe grapes, with a deep colour, a complete aromatic structure and smooth tannins.

VINIFICATION: destemming and crushing of the grapes, maceration for 10-15 days in special vessels at the temperature of 25-28°C, with frequent pumping over. After this period the wine is taken out and ends its fermentation exclusively with wild yeasts at controlled temperature in stainless steel vats. After malolactic fermentation the wine matures for some months on its noble lees in barrique at a controlled temperature.

ALCOHOL CONTENT: 13-13,5% by vol. (it depends on the vintage).

TASTING CHARACTERISTICS: intense ruby colour, presents intense notes of cherry, raspberry and delicate floral hints. It is charming for its acidity, aroma and structure.

SERVING TEMPERATURE: 16-18°C.

FOOD MATCHING: it is ideal with salami, stewed beef and barbeque. Intriguing with pork, sausages and cheeses.

STORAGE: in a cool and dark place, keeping the bottle in a horizontal position. Its structure and complexity enable the wine to improve during maturation in the bottle, which can last up to 25 years, reaching the top after 10 years from the harvest.

BOTTLE CONTENT: 750 ml.

BOTTLE SIZE (diameter x height): 87,7 x 253 mm.

BOTTLE AND CASE WEIGHT (full): 1,35 kg/bt, 8,6 kg/ct.

BOTTLES PER CASE: 6.

CASES AND BOTTLES PER PALLET: 7 layers of 16 cases, 112 cases per pallet, 672 bottles.

CASE SIZE (length x width x height): 275 x 183 x 255 mm.