

# ***Raboso frizzante***

## ***Veneto***

### ***I.G.T.***



#### **DENOMINATION:**

Indicazione Geografica Tipica

#### **PRODUCTION AREA:**

Euganean Hills, Arquà Petrarca. Volcanic soil, with limestone and clay.

#### **GRAPES:**

100% Raboso Veronese

#### **HARVEST PERIOD:**

Mid October

#### **FERMENTATION:**

Must fermentates with selected yeasts and it is blocked by cooling when it reaches the desired alcohol content. The wine is filtered and then bottled.

#### **DESCRIPTION:**

It is characterized by a red ruby color with violet hues and a fruity and aromatic scent. The taste is pleasant and sweet. Excellent to match with dry fruit and home pies. Serve at 11°C.

#### **ALCOHOL:**

7% vol