



**RUBIOSO**  
**RABOSO PASSITO IGT**  
**MARCA TREVIGIANA**



*Anna Spinato*  
AZIENDA VINICOLA WINERY



100% Raboso



18°/20°



500ml



%ALC

14%



75g/lit



7,4g/lit

#### Soil

Spacious and aired field mainly made of limestone rocks of the Grave of river Piave

#### Training system

Guyot

#### Harvest

Manual in October

#### Vinification

The entire grapes are placed on wooden boxes in air-conditioned rooms. Frequent controls are carried out to remove those grapes which have been damaged by harmful mold. After about 3 months, the grapes get softly pressed and their cold maceration follows the fermentation by around 12 days at controlled temperature with a peak of 28° C. Maturation in stainless steel

#### Color

Deep and intense red

#### Fragrance

On the nose, the sour cherry hint alternates with chocolate, balsamic puffs and notes recalling coffee, pipe tobacco. All the sweet notes are scanned in a very detailed way

#### Taste

Full, sugary, rich and decisive sip where tannin and freshness, the two corner stones of the Raboso vine, balance the sugary residue, the sweetness; a sip extremely pleasant

#### Food pairing

Blue cheese, Tiramisù, chocolate cakes, red fruit cake or alone next to a crackling fireplace

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