



CA' Baradei

RABOSONE



Grape Variety Raboso (red grape).

Description

This native grape variety of ancient origin, has been cultivated in our area since '600. Its presence, along the Piave River has been constant for many years. It was grown from Conegliano up to San Donà di Piave and more currently spread throughout almost the entire province of Treviso. Its name derives from a dialect term "Rabioso" or "Impassioned" used to define the strong character of this grape with a slightly sour taste. It is harvested late because this variety is very resistant to mold and mildew. It can withstand the cold, drought and the passing years. In the past, it was called "vin da vicio" or "travel wine" for its long-lasting properties and its ability to be transported without alteration problems. In the period between 1950 and 1960, its cultivation suffered a decline since other varieties were commercially preferred. However, towards the beginning of 1990's, some local farmers relaunched, enhanced and created the Brotherhood of Raboso. This full-bodied wine is left to macerate with the skins on for a long time, with age the wine becomes softer and smoother. It is considered a remembrance wine which reflects the tenacious character of our people.

Sensory Notes

This wine is matured for about three years in oak barrels, during which time a marriage takes place between gallic wood tannins and the grapes inside giving off an ample and full bouquet. Before being served, this wine should be poured into a carafe or in a decanter in order to oxygenate it properly; allowing it to breathe will enhance its nose. A great wine to slowly sip, with great depth. It is rich in tannins and alcohol, yet it envelopes a smooth softness at the same time. The color is an intense ruby red with flashes of garnet. The fragrant scents of cherry, violet, black currant with notes of spices. It has an aroma of leather, vanilla and tobacco and the taste is dry, tannic and astringent.

Pairings

Pairs well with roasted and grilled red meat, wild game meat, and aged cheeses.

%vol 12,5°



18/20 °C



Bordolese
0,75 l. / 1.5 l.



Package
of 6 bottles



Available
in gift box

CA' Baradei