



# CA' Baradei

## ROSÈ DI RABOSO

**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 grow 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 viaio" 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.

### Sensory Notes

A young wine vinified in white with soft pressure. It has the freshness of a white wine with slight acidity. The color is a brilliant deep pink, fruity with notes of currant and raspberry. It has a floral scent of linden and wild rose, a slender body, fresh and flavorful, soft and delicate.

### Pairings

Pairs well with Tramezzini (sandwiches) with shrimp sauce. Fresh plates with ingredients like tomato and mozzarella, prosciutto, white meats prepared delicately, and soft cheeses.

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%vol 11°



10/12 °C



Demijohn  
15/28/34/54 liters



Drum 25 liters  
including sparkling

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