



CA' Baradei

RABOSO PIAVE

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. 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 Deep ruby-red in color, the scent is reminiscent of violets field with hints of cherry.

Pairings Red meat or grilled pork.

%vol 12,5°

 18/20 °C



Demijohn
15/28/34/54 liters



Drum
25 liters



Bag in box
5/10/20 liters

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