



# Bonotto



## Raboso Piave

Piave D.O.C.

The vine of the Raboso has existed in the Piave area for thousands of years. Some people define it as 'angry' perhaps because of its black color, its unusual strength, its harshness; Raboso tastes of lean earth, of the stony foreshores of the Grave del Piave, of wild cherries in dense scrub.

### VINEYARD

Raboso Piave

### PRODUCTION AREA

Rai di San Polo di Piave (TV)

### TYPE OF TERRAIN

Alluvial soil, formed by the sedimentation of clay fragments carried over the centuries by the river Piave.

### VINIFICATION

It is harvested late in the season, towards the end of October, in order to ensure a slight over-ripening in the plant, Fermentation takes place with maceration at a controlled temperature. The grapes are re-pressed in order to extract color and aromas from the skins.

### AGING

The wine is aged partly in oak barrels of 225 lt. and partly in oak barrels of 26.5 hl.

### SENSORY NOTES

**Color:** very intense ruby red, almost opaque, with lively violet and hints of garnet.

**Bouquet:** complex, elegant, very intense and articulated; suggestions of red fruit with strong impressions of cherry and violet.

**Taste:** full, voluminous, well-structured, with marked acidity and tannins but pleasant to the palate. The aftertaste is long and full, with very intense spicy final notes.

### PAIRINGS

Red meat, roasts, feathered game, medium and long-aged cheeses.

### SERVING TEMPERATURE

16 – 18 °C

### ALCOHOL CONTENT

13,5% vol.

### Glass:

Wide goblet with folding mouth

### Available format:

0,75 L  
1,50 L

AZIENDA AGRICOLA BONOTTO GIORGIO SOCIETÀ AGRICOLA SS.

Via Tezze 31/2 Rai di San Polo di Piave - Treviso - Italy | T. +39 0422.855976 | F. +39 0422.802995 | info@bonottovini.it  
bonottovini.it