



## Raboso Doc Piave Parcel #912

Raboso, picked from indigenous vines grown in our vineyard (parcel #912). Long, slow maceration follow by 48 months in a mix of Chestnut and Alier oak. During harvest, some bunches are left on the vines to partially wither and concentrate their flavors, these are then skillfully added to the blend.



### VINEYARD

**Grape:** red  
**Variety:** Raboso Piave 100%  
**Production area:** Carboncine  
**Municipality:** Roncade - Italy  
**Year of plantation:** 2000  
**Planting density:** 5,000 vines per hectare  
**Yield:** 10,000 kg/ha  
**Yield per plant:** 2.00 kg/vine  
**Plant spacing:** 2.50 x 0.80  
**Size:** 3.00 ha  
**Growing system:** guyot  
**Soil type:** clay (50-60%) with "caranto" (compact calcareous mud layer), alkaline  
**Harvesting period:** first decade of November  
**Harvesting:** by hand

### VINIFICATION

**Fermentation vat:** Ganimede stainless steel vinification tank, which allows gentle pumping over without using mechanical parts  
**Maceration on the skins:** 21 days combined with gentle délestage and foulage  
**Fermentation temperature:** 26°C  
**Yeasts:** selected  
**Malolactic fermentation:** total  
**Maturation period:** 48 months in wood  
**Maturation containers:** Tonneau (50%) and 25hl barrels (50%), in fine-grained medium-roasted French oak and chestnut.  
**Bottling:** October 2020  
**Bottle aging:** 12 months

### TECHNICAL DATA

**Name:** Raboso Doc Piave 2015  
**Alcohol by volume:** 14.50 %  
**Total acidity:** 6.40 g/l.  
**pH:** 3.55  
**Total So2:** <130 mg/l

### TASTING

**Serving temperature:** 18/20°C  
**Colour:** intense ruby red with burgundy nuances.  
**Nose:** intense, ripe. The Oriental spicy scent is prevailing together with nutmeg and pepper, followed by dry hay and leather. Still apparent is the cherry and with delicate mint and eucalyptus notes.  
**Palate:** full, rich, presenting well-balanced acidity, soft, full-bodied with dry final taste. Well persisting.  
**In the kitchen:** excellent with feathered and fur game, red meat, grilled dishes and very mature cheeses.

Tenuta Santomé

Via Carboncine, 71 – 31056 Roncade loc. Biancade (TV) - Veneto  
Tel. +39 0422 848189 - info@tenutasantome.com