



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: April 2023
Bottle aging: 18 months

TECHNICAL DATA

Name: Raboso Doc Piave 2018
Alcohol by volume: 14.40 %
Total acidity: 6.66 g/l.
pH: 3.58
Total So2: 130 mg/l (maximum allowed: 200 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

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