



Sanrichard Cuor di Raboso Dry



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: 12,500 kg/ha
Yield per plant: 2,50 kg/vine
Plant spacing: 2.50 x 0.80
Size: 2.00 ha
Growing system: Guyot
Soil type: clay
Harvesting period: Third decade of October
Harvesting: by hand

VINIFICATION

Fining: static cold
Fermentation vat: stainless steel tanks
Fermentation temperature: 16°C
Yeasts: selected
Fermentation period: 10/14 days
Malolactic fermentation: no
Maturation period: short, in steel
Sparkling process: base wine is placed in an autoclave and yeasts are added to allow the second fermentation to take place (Charmat method).
Bottling: follows sparkling process

TECHNICAL DATA

Name: Spumante Rosso Dry
Alcohol by volume: 12.00 %
Residual sugar: 32.00 g/l
Total acidity: 8.60 g/l
pH: 3.00
Total So₂: <120 mg/l

TASTING

Serving temperature: from 8 to 12°C
Foam: rich and creamy
Color: ruby red with purple tinges
Nose: spontaneous and pleasant. Floral hints of field violets, wild strawberries, raspberries, blackberries and pomegranates. A light nuanced balsamic notes at the end.
Palate: fresh and well-rounded, sugars well balanced with natural acidity, delicate tannins. Fruity persistence in the finish.
In the kitchen: best served at a low temperature of 8/10°C. Perfect with salami, prosciutto, pancetta, cured lard, sausages, mortadella, white meat sauce pasta, boiled as well as grilled meats. Ideal with a bowl of strawberries and raising the temperature to 12°C is a perfect dessert complement.

Tenuta Santomè

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