



## Rabbioso - Passito di Raboso

"**Rabbioso**" is a raisin dessert wine made from 100% Raboso Piave grapes of different vintages (2006-2007 -2008). Harvest time for this native varietal grape varies from mid October to mid November depending on weather conditions. Grapes on the vine are carefully selected, hand-harvested in cassettes of 4-5 Kg capacity and then placed in a suitable environment to wither on racks. Then, in the early months of the year following the harvest, the grapes are de-stalked, pressed and macerated for 15-20 days, with a yield in wine that varies from 20% to 30 %. After this process, the wine is aged in fine-grained, medium-toasted tonneaux of French oak, right up to the final blending of the different vintages, before being bottled.

Our passito making method shares similarities with the famous "Soleras System" (such as Marsala, Jerez, Madeira, Porto) exemplified in the manner by which the wines are blended according to different vintage years and the length of time the wine is aged, so as to enrich and intensify the entire bouquet of olfactory and gustatory sensations.

This Rabbioso was bottled in the month of November 2011.



### TECHNICAL DATA

**Denomination:** Raboso Piave Passito Igt Veneto

**Alcohol by volume:** 15,46%

**Total acidity:** 7,00 gr/l.

**pH:** 3,80

**Residue sugar:** 80 gr/lf

### TASTING

**Serving temperature:** 18-20 C.

**Color:** garnet red, intense and impenetrable

**Nose:** intense, complex and refined. To the bold mineral notes - a gift of the "caranto" content of the soil/subsoil of the terroir - are added those of spicy vanilla, dark tobacco, and licorice, "mantled" with those of cherry and plum jam. A long, smooth finish with notes of chocolate, incense and mint.

**Taste:** warm, soft, entrancingly sensual, with a delicate sweetness, despite the 80 grams of residual sugar, thanks to careful management of the withering process, so as to preserve the acidity/tannins necessary to avoid those disagreeable candied notes of "over-cooked" fruit characteristic of most passito wines

**In the kitchen:** a very suitable accompaniment to well-aged or herbed cheeses (Gorgonzola, Roquefort, Stilton, Cabrales), or dark chocolate desserts (Viennese Sacher, torta caprese, mousse, pralines, boeri cherry, Mon Cheri). But it is also perfect on its own, for those serene and precious moments of "Meditation", alone or in company, in front of the fireplace, with a good cigar.

### THE LABEL

Raboso Piave: rustic, unruly, rough, stubbornly intense and sweetened by time. Just like Harlequin, it's true essence hides behind a mask and reveals itself with a joyful heart.

The label's design is the reproduction of a work of Luigi Rincicotti, one of the most famous contemporary Italian artists. Born in Fano, August 1941, he has been a resident of Roncade for the past several years.

Rincicotti has had more than two hundred and fifty personal exhibitions in Italy and abroad, and has received more than fifty national and international prizes. His works are exhibited in the public collections of the Moderna Museet of Stockholm, the Musée d'Art Moderne of Paris, the Museum of Modern Art of New York, and the Galleria Nazionale d'Arte Moderna of Rome.



Vegan – Vegetarian

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