



RABOSO DEL PIAVE RISERVA 2012- D.O.C.

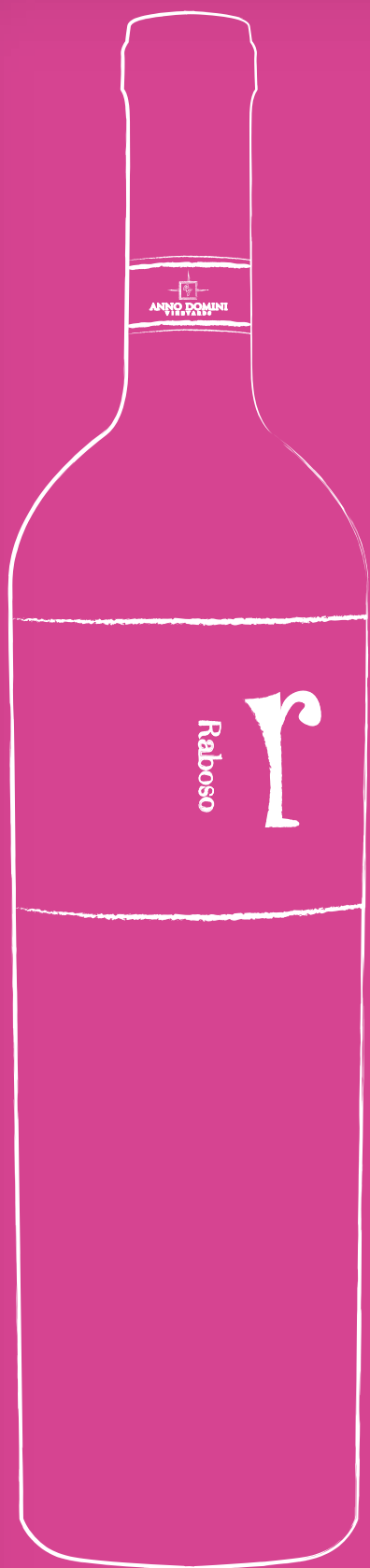
ITALIAN FINE RED WINE

The Raboso Piave is the most common grape from the center of the Veneto Region and reviews on its taste can be traced back to the Venice Republic age. Starting from eighth Century, the Raboso Piave had been served on the most important tables worldwide including those of the English Crown and the Northern European ambassadors. The Raboso grape is a native grape that maintains its ancient features even today, and due to its high tannins and acidity level the winemaking process is complicated. 47 Anno Domini Estates has produced the Raboso Piave D.O.C. since the early 1930's and as such, have a deep knowledge of how to best vinificate these grapes.

Harvested by hand, only the healthiest and ripe bunches are selected for wine, and the yield per hectare, which is already low, drops off an additional 30% more. This makes the production Volume very low, and availability of bottles limited.

Thanks to its acidity, the Raboso Piave can age for more than 10 years. With aging it becomes more elegant and balanced, and its tannins, year by year, become more velvety and mild. Even when young, it is a complex wine, and standing in the glass it reveals an intense and ample bouquet, scents that can be recognized in the tasting.





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Classification: D.O.C. Piave

Vineyard: 47 Anno Domini Estates

Production Area: Roncade - Veneto Region - Italy

Grapes: Raboso Piave

Yield: 70% of harvest.

Vinification: The grapes are meticulously selected and hand harvested to ensure that only the finest quality grapes are used for the wine. Once destemmed and pressed by hand, the obtained must is left to macerate on the skins for 15 days. Following the maceration, must is sifted and the skins are soft pressed to extract highest level of polyphenolic components of the grapes. After the Enologist performs the racking, the alcoholic fermentation begins. This process takes place in temperature controlled stainless steel tanks at 12 °C and a controlled humidity. After completing the alcoholic fermentation, the obtained wine is transferred into 225 liters French oak barriques, where the malolactic fermentation will begin the following spring. After four years of aging in oak barriques, the Raboso Riserva is bottled, and aged six additional months in order to stabilize.

Sugar: 5 g/L

Alcohol: 14% Vol

Dry Extract: 37.78 g/L

Colour: Intense ruby red, with nuances of garnet that increase with aging.

Bouquet: A complex wine, with macerated flowers, like violet and rose, and ripe red fruit hints. With age, the bouquet is characterized by plum, cherry and red fruit jam. In the glass, the tertiary perfumes reveal elegant notes of vanilla, chocolate and leather.

Flavour: Dry, austere, warm and tannic. The taste is complex and enveloping, a full bodied wine with a slight acidity. The aftertaste reveals hints of red fruit and cherry jam, perfectly harmonious with its bouquet

Serving Suggestion: Best paired with extra old cheeses, goulash, stewed and roasted game meat. It well pairs with spiced and aromatic international courses, and is appreciated as meditation wine during the cold winter nights.

Serving Temperature: 18-20°C

Aging: 10 Years.

Result: The Raboso Riserva D.O.C. is a perfectly harmonic wine, typical from the center of Veneto Region of Italy. It keeps the organoleptic characteristics of Raboso Piave grapes. Its freshness guarantee the long aging in the bottle, and even after years in the bottle, it tastes like a young wine from the Piave area.