

AZIENDA VITIVINICOLA  
PARCO DEL VENDA



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RABOSO

**RABOSO I.G.T.**

- *NAME: Raboso i.g.t.*
- *GRAPE VARIETY: 100% Raboso Veronese*
- *PRODUCTION AREA: Vd*
- *YIELD PER HECTARE: 11000 kg/ha (4.9 tons/acre)*
- *ALTITUDE: 60 meters a.s.l.*
- *EXPOSURE: south*
- *SOIL: at the bottom of the hill, mixed ground composition*
- *VINE TRAINING SYSTEM: Guyot*
- *YEAR OF PLANTING: 2004*
- *HARVEST TIME: first decade of October*
- *PLANT DENSITY: 5000 grapevines per hectare (2023 per acre)*
- *VINIFICATION: Pressing and destemming of grapes. Fermentation in horizontal vinificators for four days at controlled temperature of 28°C.*
- *WINE FINING: in steel tubs for 4 months, helped by a process of macro-oxygenation for two days. After bottling, the wine undergoes a two-month period of bottle aging.*
- *PRODUCTION: 10000 bottles*
- *TASTING NOTES: A young wine, deep ruby red in colour with a vinous bouquet, reminiscent of marasca cherries, blackberries and violets. The taste is dry, soft and harmonious. It is an excellent all-round wine, but it pairs ideally with salami and grilled meat. To be served at a temperature of 14°C.*

*ALCOHOL: 13,0% Vol*

*RESIDUAL SUGAR: 15,00 g/l*

*TOTAL ACIDITY: 6,50 g/l*

*PH: 3,50*

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