



RABOSETTO



TYPE OF VINE: Raboso

AREA OF PRODUCTION: Castello Roganzuolo 119 m.s.l.m

TERRAIN: Medium textured tending to clayey

GROWING METHOD: In rows with SYLVOZ pruning

PLANTING PATTERN: From 2.8m x 1.25m

HARVESTING: From 20th October

VINIFICATION: Maceration of skins for a maximum of 24 hours. Gentle pressing, draining of the Must juices and fermentation using selected yeasts at a controlled temperature between 18 – 20 °C.

EFFERVESCENCE: In autoclave using the Charmat method at circa 17 °C for 30 days.

CHARACTERISTICS: Strawberry pink in colour. On the nose one distinguishes the classic aromas of cherry, raspberry, and strawberry. Strawberry dominates the palate followed by that of cherry. It leaves the mouth dry in view of its lively acidity

MATCHING: Perfect as an alternative aperitif it is also ideal with light hors d'oeuvres. For the more daring it can also accompany pizza.

SERVING TEMPERATURE: From 4 to 5 °C, maintaining this temperature in an ice-bucket.

Azienda Vitivinicola Buffon Giorgio - Di Buffon Querino e Cleris

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