



CASABACCICHETTO



*“VI” explores the elegance and longevity of our territory: the **PIAVE***

Malanotte del Piave D.O.C.G.	Raboso Piave in purity	15,5% Vol
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Ponte di Piave, via Ronche



Minimal Viticulture. No processing in fields and low environment impact integrated pest control as a replacement for sistemi pesticides and chimica fertilizers. Minimal hedging.



15% of the grapes is left wilting for a while. Fermentation takes place in open barrels and gentle pressing and stirrings are performed for about 30 days. Aging for at least 24 months in French oak Tonneaux and 24 months in concrete tanks. It refines then in bottles for 6 months.



Through the Raboso emerges the calcareous minerality and the characteristic note of marasca cherry. In the mouth is determined and true to type, the sip is fresh and long, finely tannic. A wine that does not fear time but evolves in the bottle.



The perfectly pairs with grilled steaks, braised meats, aged cheeses and pasta dishes with rich meat, mushroom or game sauces. Try it with a dark chocolate dessert.



Suggested serving temperature
18 °C