



**CAMPE DHEI**

**RABOSO**

PIAVE DOC

**WINE NAME**

Raboso  
Piave  
Denominazione Origine Controllata

**WINE TYPE**

Still wine

**LOCATION OF THE VINEYARD**

Veneto region, provinces of Treviso and Venice

**POSITION AND TYPE OF SOIL**

The vines of this autochthonous variety, which is rather hard to tame, grow on the plain in soils of medium fertility. The temperate climate that characterises the land skirting the river Piave allows them to thrive ideally

**GRAPE VARIETY**

Raboso

**ALCOHOL CONTENT**

13% vol.

**RESIDUAL SUGARS**

5 g/l

**ACIDITY**

6 g/l

**WINE MAKING PROCESS**

Controlled-temperature vinification with prolonged maceration on the skins with selected yeasts. The wine is refined in barriques to enhance its organoleptic properties, resulting in unparalleled complexity

**CAPACITY / BOTTLE SIZE**

0.75 lt.

**SERVING TEMPERATURE**

18-20 °C

**STORING TEMPERATURE**

Between 15 and 20 °C

**COLOUR**

Deep red in colour, tending towards garnet. Glimpses of vibrant violet highlights

**BOUQUET**

A scent of ripe cherry on the nose, accompanied by exquisite notes of plum and chocolate that enhance this intense bouquet

**TASTE**

This austere wine is dry and demanding on the palate. Enjoyably tannic, with a slightly acidic note on the finish

**MATCHES WITH**

Raboso Campe Dhei is a perfect meditation wine. Elegant and rugged at the same time, it is excellent with grilled meat and very mature cheeses. Classic roast joints or roast guinea fowl are among the most popular dishes to enjoy this wine with