

ANIMAFRANCA

NOSTRO RABOSO

IGT Marca Trevigiana Raboso Red Wine

13,5 % Vol

18 °C

Nostro, as in “ours only”, is a native wine. Created by Franco, our father, the founder and owner of the winery. For us it is a “Reserve which is all about time, our terroir and our winemaking style...”



Raboso Piave double ripening



Ponte di Piave Via Ronche, parcel 100-397;
Ponte di Piave Via Salute, parcel 1744;



Low environmental impact integrated pest control as a replacement for systemic pesticides and chemical fertilizers. Pre-blossoming and pre-veraison leaf thinning treatments are carried out to expose the grape clusters. We perform minimal hedging. The Double Maturation Raisonnée technique is performed according to the vintage and the weather conditions.



Carried out by hand with a strict selection of the most healthy grapes.



Fermentation takes place in traditional truncated conical “brente” barrels and daily punching of the cap is performed. Maceration lasts about 30 days. Malolactic fermentation takes place in wood; It ages in wood for at least 12 months.



Characteristic notes of kirsch that give way to unique aromas that recall the atypical wood ageing of the wine. In the mouth it is determined and true to type, with a finish that echoes the nose. Excellent length. A wine that is uncompromising and upfront.



The ideal pairing for this wine is with fatty meats; it is excellent with cotechino pork sausage, wild boar casserole, and game in general. It is interesting paired with mature cheeses or simply for sipping with a nice Tuscan cigar.