

CAMPO CRÈ

RABOSO

IGT Marca Trevigiana Raboso Red Wine

° 12,5 % Vol

15 °C



Raboso Piave



Ponte di Piave, Via Calderba and Via Salute.



Low environmental impact integrated pest control as a replacement for systemic pesticides and chemical fertilizers. Leaf thinning is performed after bloom. We perform minimal hedging.



Cold pre-fermentation maceration at 13 °C. Cold fermentation at 22 °C for 7 days. A selection of the pressings is employed.



The wine is deep ruby red with purple hues. The aroma is vinous and fruity, with typical hints of morello cherries. Slightly sweet with a crisp refreshing acidity it is lean and very enticing.



Excellent served as with light meals, ideal with roast pork and charcuterie.