



CASABACCICHETTO

RABOSO

*“Reserve which is all about time, our terroir and our winemaking style...”
Our native wine, created by Franco, our father, the founder and owner of the winery.*

Piave D.O.C. Raboso	<i>Barricato</i>	100% Raboso	13,5% Vol
----------------------------	------------------	--------------------	-----------



Ponte di Piave, via Ronche - via Salute



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.



Fermentation takes place in traditional truncated conical "brente" barrels and daily punching of the cap is performed. Extended cold maceration. It ages in wood for at least 12 months.



Characteristic notes of kirsch. In the mouth is fresh, with a finish that echoes the nose. Excellent length. A wine that is uncompromising and upfront.



The ideal pairing with intense dishes, fatty meats; it is excellent with cotechino pork sausage, wild boar casserole, and game in general. It is interesting paired with mature cheeses.



Suggested serving temperature
18 °C