Tessere Spezier Raboso IGT



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| ***Grape Variety*** | 100% Raboso Piave |
| ***Vineyard Location*** | Noventa di Piave (Venice), Veneto |
| ***Soil*** | Clay rich in salts and limestone deposits |
| ***Training System*** | Guyot |
| ***Vine Density*** | 5,100 / 6,300 vines per hectare |
| ***Yield Per Hectare*** | 7,600/10,000 kg. per hectare, depending on vintage |
| ***Vineyard Size*** | 15 hectares |
| ***Annual Production*** | 10,000 bottles / year |
| ***Harvest*** | Hand harvested end October |
| ***Vinification***  | Stainless steel fermented and rested. Fermentation occurs naturally with indigenous yeast  |
| ***Aging*** | In bottles for at least 3 years  |
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| ***Alcohol Vol*** | 12.5% |
| ***Color*** | Intense ruby red moving to garnet with aging |
| ***Aroma*** | Scents of geranium, violet (potpourri), licorice,bark, black pepper, wild cherries.spices are really evident here |
| ***Taste*** | Typical high acidity and firm rough tannins  |
| ***Food Pairing*** | Wild game, eel, fried and stewed fish,red meat also grilled or roasted, cold cuts,aged cheese or the local "pasta and beans" |
| ***Serving Temperature*** | 18° C / 64° F  |
| ***Type Of Cork*** | Natural Cork |
| ***Bottle Size (L)*** | 0.75 |