

# RABIOSA

## IGT - ROSSO VERONESE



### *Grape varieties and production*

Marselan 100%

700 bottles



### *Area and soil*

Vineyard in Panego area in Negrar, located at 600 meters asl, southwest exposure, mixed clay soil, rich in stones.



### *Vine training and harvesting*

Guyot, plantation of 2009, thinning out in August and harvest around the half of October, manual execution. Yield 3000 kg/ha



### *Vinification and aging*

Spontaneous fermentation in concrete or stainless steel tanks, no temperature control and 40 days of maceration. 36 months in oak tonneaux and 24 months in bottle.

No sulfur dioxide added.



### *Alcohol content and pairings*

13.50% vol.

Best with rich first courses such as lasagna or baked pasta, and main courses such as braised meats, stews, game dishes, and long-aged cheeses.

