

RABOSO DOC PIAVE "DONNA LUNA" STRAW WINE

ORGANIC AND VEGAN CERTIFIED STRAW WINE Raboso grapes – Veneto region



WINEMAKER'S NOTES:

The best Raboso grapes dry for 3 months on wooden racks in a controlled dehumidification room. Once the desired sugar level is reached, a classic red vinification is carried out.

WINE CHEMISTRY:

Alcohol: 14% vol.

Residual sugar: around 90 gr/lt Total acidity: around 7 gr/lt So2: around 100 mg/lt

ORGANOLEPTIC NOTES:

Dark purplish red color, very intense.

Strong bouquet of blackberry jam, balsamic herbs, morello cherry, forest fruit and chocolate.

Soft and welcoming flavor with the right acidity.

SOMMELIER'S NOTES:

Serving temperature: to be served at 16°C-18°C.

Food pairing: ideal with dry desserts, tasty cheeses and dark chocolate.

SIZES AVAILABLE:

500 ml.



