



TOMMASINI

Scheda tecnica del vino

Raboso



GRAPE:

Raboso Veronese

DENOMINATION:

Indicazione Geografica Tipica

AREA OF PRODUCTION:

Veneto

VINIFICATION:

Steel tanks

Harvest:

Second half of October.

Alcohol:

12,00% vol.

TOTAL ACIDITY:

7,50

RESIDUAL SUGAR:

0,3

SCENTS AND TASTE:

The flavor is pleasantly fruity with a marasca cherry scent.

COLOR:

It has an intense ruby red color with purplish edges..

FOOD PAIRINGS:

Raboso is a wine for stewed and game dishes.

SERVING TEMPERATURE:

18-20 Degrees.