“ONDELIS”
RABOSO FRIZZANTE
IGT VENETO

INFORMAZIONI

AREA OF PRODUCTION
From estate Vineyards around the river Piave.

TYPOLOGY
FRIZZANTE (pressure below 2,5 atm).

GRAPE VARIETY
Raboso 100%.

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Hand picked fruit at the end of October.

WINE TREATMENT
Short maceration on the skin for 4-5 days at low temperatures, then soft press. Re-fermentation in “autoclave” with “charmat method” then long aiging on the lees.

DEGUSTAZIONE

COLOR
Rubin red, shine with drown of bubbles.

FLAVOUR
Fine and delicate, accompanied by strong feelings of cherry and strawberry fruity.

TASTE
The taste is soft, slightly sweet but well balanced by its natural acidity which gives it great freshness.

SERVICE TEMPERATURE
Serve at 6-8°C.

FOOD PAIRING
Perfect wine for aperitivo, but it also fits with prosciutto and white meat thank to the elegant acidity that accompanies it.