

FORZATÈ RABOSO I.G.T. VENETO – Late harvest

This variety is native in the Veneto region. The name “Forzatè” was given in memory of blessed Giordano Forzatè ancestor of the Capodilista family, friend of St. Anthony of Padova, to whom the family Chapel is dedicated. Raboso grapes are harvested in November and shortly left to dry.

GRAPES: Raboso Piave and Raboso Veronese.

CULTIVATION METHOD: “Casarsa”.

AVERAGE PRODUCTION: 7000 kg/ha

WINE-MAKING: Mashing of the grapes for about 15 days

ALCOHOL CONTENT: 12,5% vol

TOTAL ACIDITY: 5,50-6 g/l

NET EXTRACT: 30 g/l

WINE LIFE: 8 years

SOIL: clayey

EXPOSURE: North

ALTITUDE: 15 m

VINES PER HA: 1.300

VINES AVERAGE AGE: about 50 years



CHARACTERISTICS

COLOUR: Full, ruby red.

AROMA: A forceful blend of spices and marascha cherries.

TASTE: Definite character, full body, good harmony between aroma and taste with refined varietal expression of Raboso.

SERVING SUGGESTIONS

Best served with sauce and ragù first courses , game, braised meats, roasts and cheese.