

*Azienda Agricola*  
**ARCANGELO VENTURIN**



## Raboso Barrique

**Production area:**

Piave river's plain, of Mareno di Piave (TV)

**Vine:**

100% Raboso Piave.

**Ripening:**

Autochthonous vine of particular rusticity of late ripening (late October – early November). The wine needs a long aging (three years at least) both in barrel and tank to quell its great juvenile roughness.

**Color:**

Bright ruby red, tending to garnet with aging.

**Scent:**

Rich, of soft fruit and particularly of morel.

**Taste:**

Dry, full, complex, slightly acidulous, worm and full-bodied, with a persistent aftertaste of leather, licorice and prune, as well as morel.

**Combination:**

Great with game-based dishes or as reflection wine. Best served at 16-18° C.