



SESSANTACAMPI



## Raboso Marca Trevigiana IGT

**Classification:** IGT

**Grape variety:** Raboso

**Cultivation system:** Sylvoz

**Alcoholic Content:** 11,5 % vol.

**Colour:** ruby red

**Aroma:** characteristic, with pleasing hints of red fruit

**Taste:** delicate and pleasing

**Food pairings:** Raboso is a light wine for the whole meal which can be perfectly combined with traditional dishes of the Veneto region such as salamis and sausages, "pasta e fagioli" (noodles and beans), roasted and braised meat and young cheese

**Serving Temperature:** 14 - 16° C

**Total acidity:** 6.8 gr / l

**Residual sugar:** 20 gr / l