

Ikaro



Raboso supmante - IGT delle Venezie

Classification: Raboso Spumante Dry IGT delle Venezie

Provenience : Cessalto Area

Grapes: 100% Raboso

Growth system: cordon

Maximum yield per hectare: 130 q.li per hectare

Grape harvest: mechanized

Vinification: Soft cold crushing, pressing and cold maceration

Refermentation method: 60 days in inox tank (charmat method)

Alcohol gradation : 11,5 % vol.

Residual sugars: 29 gr/ litre

View: ruby red with intense purple reflections

Smell: bursting strawberry that continues with a delicate hint of blue and raspberry

Taste: provocative, intense

Food pairing: intriguing wine, suitable at any time of the day. It could be perfectly combined with boiled meat



Service Temperature: 8-10°C

