



Vecchio Vitigno Rabbiosa Metodo Classico ZERO DOSAGE

From an almost unknown native Veneto grape variety, the Rabbiosa, comes another fascinating and valuable revival by the Forner family. Here, then, is a forgotten wine... that makes itself remembered

<i>Colour:</i>	Straw yellow with golden highlights
<i>Perlage:</i>	Fine and persistent
<i>Taste and olfactory sensations:</i>	It opens with a marked, well-defined mineral note, supported by a pleasantly fruity sensation of very ripe, exotic fruit, with hints of pineapple, mango, and orange marmalade
<i>Pairings:</i>	Excellent with first courses and white meats, especially rabbit
<i>Alcohol content:</i>	13% VOL
<i>Residual sugar:</i>	0 gr/1
<i>Acidity:</i>	7 gr/1
<i>Pressure:</i>	4,5 bar
<i>Extract:</i>	28 gr/1
<i>Serving temperature:</i>	6-8°C
<i>Grapes:</i>	Rabbiosa 100%
<i>Training system:</i>	Cappuccina with a sixth plant 3x1
<i>Harvest period:</i>	Late October
<i>Winemaking:</i>	Soft pressing, white vinification at controlled temperature. Second fermentation in the bottle, ageing on the lees for at least 40 months, followed by disgorgement
<i>Production area:</i>	Hills of Castelcucco
<i>Sizes:</i>	0,75 LT
<i>1 Box of 6 bottles:</i>	L 253 mm / A 303 mm / P 170 mm

