



BORGA

SINCE 1940



wander
through
the
fields



with
your
basket
full
~
fleshy



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SINCE 1940

RABOSO

IGT Veneto Frizzante



DESCRIPTION FROM LABEL

The avid forager. Abundant, fleshy and moreish. Wander through the fields with your basket full.



GRAPE VARIETY

100% Raboso



ALCOHOL

11,50%




CHARACTERISTICS

Ruby red wine with purple hues. The nose is dominated by small red fruits: wild strawberries, raspberries and currants followed by vegetal notes. Sweet and well balanced, fresh and sapid. Minimal tannin, fruity and energetic.



FOOD PAIRING

Glazed duck and hoisin Bao. Lasagna with ragù.
 Lasagna with soy ragù and plant based milk béchamel.



SERVING TEMPERATURE

Serve at 6 - 8 °C



Production area

Marca Trevigiana



Soil type

Clay



Vine training

Sylvoz



Format

750 ml



Secondary fermentation method

Martinotti Method (Charmat)



Secondary fermentation

30 days



Residual sugar

30 g/l



Vinification

After the harvest, the freshly picked grapes are taken to the cellar and de-stemmed. Subsequently a brief maceration is carried out in contact with the skins. The must is then raked and sent for fermentation which takes place at a controlled temperature between 16° and 18°. The secondary fermentation takes place with the Charmat Method for about 30 days.

Produced in Italy



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