



FAMIGLIA
BORON

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Raboso Boron

GRAPES:	100% Raboso
APPELLATION:	IGP Veneto
VINEYARD	
LOCATION:	Annone Veneto
GROWING	
METHOD:	Sylvoz
VINE DENSITY:	3500 plants per hectare.
AVERAGE YIELD:	120 Q.li grapes/Ha.
HARVEST TIME:	second half of October
VINIFICATION:	Maceration of the grapes for about 4/5 days at 20-22 ° C followed by pressing of the pomace. Second fermentation with "Charmat method" in autoclave. refermentation for about 25 days at 17 ° C.
ALCOHOL CONTENT:	11.50 % vol.
SERVING	
TEMPERATURE:	8-10°C
RESIDUAL SUGAR:	40.00 g/l
TOTAL ACIDITY:	6.50 g/l
SPARKLING IN	
AUTOCLAVE:	30 days

ORGANOLEPTIC CHARATERISTICS

COLOUR: Ruby red with violet reflections, the froth is sparkling pink.

SCENT: Persistent aroma, reminiscent of morello cherries and currants.

FLAVOUR: On the palate it is fruity, vinous, soft with good acidity.

FOOD PAIRING: Excellent with meats, cheeses, pizza and snacks in general.