



*Rebecca*

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TESSÈRE



# Rebecca

## **Rebecca Raboso Passito**

ruby red wine tending to garnet with aging.  
Hints of morello cherry and wild  
blackberry, elderberry, raisins,  
notes of coffee.  
Sweet, slightly sour and tannic.

Drying of the grapes for about 3 months in  
a "fruttaio". Aging in French oak barrels for  
at least 12 months.  
Refinement in the bottle.

# Raboso Piave

selection of dried grapes

Grape

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**13-14,5%**  
Alcohol

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**16°C**  
Serving temp.

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## Recommended with:

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**Venison**  
with blueberry jam

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**Dark chocolate**  
desserts

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**Tarts**  
forest fruits

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**Blue & aged**  
cheeses

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**Pastries**  
traditional Venetian

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# Guyot

Wine training system

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**5.100-6.300**

plants / ha

Density

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# Clayey

Soil

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**1,5kg/  
vine**

Grape yield

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end of **October**  
early **November**

Harvest by hand

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