

Since
2006

Sean Ludford's BevX.com

BEVX REPORT

January
2019

SAN OSVALDO FRIZZANTE RABOSO IGP VENETO NV

Analysis

Raboso is a charming and versatile grape native to and grown in Northeastern Italy primarily in the Veneto region. Raboso is known for its high tannins, and acidity as well as a deep, dark color. It's versatile being used to create deep, age-worthy reds, slightly fizzy off-dry wines (like this one) and it even contributes to dessert wines of the region. San Osvaldo produces a wide range of wines from both known and obscure varietals with nearly all of them being sold at bargain prices.

Cool Grade = A | Value Grade = A

Tasting Note

Brilliant, deep ruby color with a medium bead of bubbles. The nose is moderately intense offering scents of red cherry and hibiscus flower with supporting notes of wild strawberries and blood orange. The palate echoes the nose delivering a red fruit-driven core with flavors of crushed red fruits and mineral. The finish lingers with soft/supple tannins. Medium-bodied and perfectly balanced with a slight bit of fizz and just enough sweetness (balanced by tart fruit) to add body and texture.

How to Enjoy

Serve chilled with charcuterie — especially spicy salumi. It's also great with pizza or braised pork.



Country: Italy

Region: Veneto

Appellation: IGP Veneto

Varietal: Raboso

Retail Price: \$15

ABV: 10.5%



94 POINTS

MORE THAN THE SCORE

BEVX.COM

FIERCELY INDEPENDENT