



## Refosco dal Peduncolo Rosso

DOC Friuli



### GRAPE VARIETY

Refosco dal Peduncolo Rosso



### SOIL

Pebbly plain with red clay deposits of moraine origin, Central Friuli region.



### GRAPE GROWING

Guyot training system with a vine density of 4,500 vines/ha. The yield is limited to an average of 2.5 kg of grapes per vine.



### VINIFICATION

Soft crushing of the grapes harvested when they are perfect ripened. 15 days of maceration with recurring pumping over. Racking and fermentation in stainless steel tanks. Then for 8 months part of the wine is aged in French oak tonneaux, while the remaining in steel tanks. Bottle ageing.



### ALCOHOL - TOTAL ACIDITY \*

13.00 % vol. - 5.50 g/L

\* indicative values



### TASTING NOTES

Deep ruby red, almost impenetrable. It smells of withered flowers, ripe plum and blackberries. On the palate is generous, warm and spicy, mineral and well balanced.



### PAIRING AND SERVICE SUGGESTIONS

Ideal pairing with red meat. Very versatile, this wine pairs well with porcini mushrooms lasagna, seasoned cured meats, salmi marinated game dishes. Serve at a preferred temperature of 16°-18° C in a medium-sized red wine glass.



### AGEING POTENTIAL

6 years or more if stored in ideal conditions.



### BOTTLE SIZES

0.75 - 0.375 L