PRIBUS
SINCE 1681

AUGUSTA RANGE

REFOSCO

DAL PEDUNCOLO ROSSO

DOC FRIULI

Technical notes

- **COLOUR** Deep ruby red.
- **BOUQUET** Wild blackberries, roasted coffee and sour cherry.
- **TASTE** Velvety entry, intense wild berries, blackberry and raspberry. Liquorice is alternated with the taste of bitter chocolate. Round tannins. Excellent persistence.

Pairing suggestions

Refosco represents the tradition of Friuli and is, therefore, excellent with aged salami or 'soppressa'. Sausage and polenta are ideal for bringing out the flavour of this robust wine. Grilled red meat and game also make good pairings.

Grapes

Refosco dal peduncolo rosso native grapes.

Vinification

After harvesting, the bunches are destemmed and the grapes are lightly pressed. The resulting must, together with the skins, is transferred to wine vats where the alcoholic fermentation starts at a controlled temperature. Racking is carried out after at least 15 days of maceration, then the wine is rested in second passage barriques and tonneaux until bottling.

- **VINEYARD AREA** Ha 1.4
- **VINE TRAINING** Double guyot
- **PLANTING LAYOUT** 2.70 m. x 0.9 m.
- **PLANTING LAYOUT YEAR** 1993
- **SOIL CONDITION** Grassed over

Lowland location with north-south orientation of the rows and optimal east-west exposure. Soil type: loam-clay.

Tenuta Pribus S.A.R.L. — *Località Antonini 4 - 33050 BAGNARIA ARSA (UD) - Italy*
T +39 0432 923 670 — info@tenutapribus.it
www.tenutapribus.it