



REFOSCO

DAL PEDUNCOLO ROSSO

DOC FRIULI

Technical notes

- **COLOUR** Deep ruby red with purple hues.
- **AROMA** Strong hints of blackberries, cherries, pepper, tobacco and violets.
- **TASTE** Straightforward, intense with firm, but at the same time, velvety tannins.

Pairing suggestions

In general, with all game and chargrilled red meat. Excellent with aged cheeses.

Grapes

Refosco results from the combination of different varieties of clones of the same vine. The following clones are present: Standards of Faedis, Nostrano Base, Peduncolo Rosso ISVF1, ISVF4T. The combination of the different clones results in a very complex wine with many nuances.

Vinification

After harvesting, the bunches are destemmed and the grapes are lightly pressed. The resulting must, together with the skins, is transferred into wine vats where the alcoholic fermentation starts at a controlled temperature. Racking takes place between 12 and 15 days, then the wine is rested in stainless steel tanks until bottling.

- **VINEYARD AREA** Ha 1,32
- **VINE TRAINING** Double guyot
- **PLANTING LAYOUT** 2,70 m x 0,9 m
- **PLANTING LAYOUT YEAR** WINTER 1993
- **SOIL CONDITION** Grassed over

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

SERVING TEMPERATURE 18°C