



LE MONDE

INACO REFOSCO D.O.C.

Le Icone Collection



Grape variety: Refosco dal Peduncolo Rosso

Designation: Doc Friuli

Type of terrain: Alluvial, clayey terrain with a naturally calcareous-dolomitic subsoil, rich in microelements.

Training System: Guyot

Vine density: 4.300 vines/ha

Harvest time: Second ten days of October

Vinification: Cold maceration and fermentation at controlled temperatures in oak vats. The wine obtained is matured for a few months, before being bottled following a subsequent period of bottle ageing.

Ageing potential: 8-10 years

Alcohol content: 14%

Serving temperature: Approx. 16-18°C

Presentation: 0.75l bottles in 6-bottle boxes or wooden crate

COLOUR

Deep ruby red with purplish tinges, leaving dense tears on the glass.

AROMA

Intense and complex, it offers a rich backdrop ranging from notes of currants and blackberries to hints of musk and spices such as pepper, cinnamon and tobacco, through to walnut skin.

FLAVOUR AND TASTE

Warm, soft and mouth filling, with good supporting acidity. Complex and balanced structure, which lingers on the palate.

FOOD PAIRINGS

A wine for important occasions, to be paired with flavoursome, traditional Italian dishes, especially red meat and game.

www.lemondewine.com