

# REFOSCO

*Reds Collection*

**Grape variety:** Refosco dal Peduncolo Rosso

**Designation:** Doc Friuli

**Type of terrain:** Calcareous-clay, rich in microelements

**Training System:** Guyot

**Vine density:** 4.300 vines/Ha

**Harvest time:** Last ten days of September

**Vinification:** The grapes are fermented with maceration that lasts between 12 and 15 days, with daily pigeage at a controlled temperature. Stainless steel malolactic fermentation follows.

**Ageing potential:** 4-6 years after production

**Alcohol content:** 13%

**Serving temperature:** Approx. 16-18°C

**Presentation:** 0.75 l bottles in 6-bottle boxes

## COLOUR

Bold ruby red with purplish tinges.

## AROMA

Pervasive, with warm notes of ripe red fruits and spicy fragrances.

## FLAVOUR AND TASTE

Graceful and sophisticated, it seduces from the first sip, with a perfectly harmonious balance of body, mineral notes and compact, silky tannic texture.

## FOOD PAIRINGS

It goes well with rich, velvety, full-flavoured dishes, which it manages to keep in check. It brings out the best in red meat, but also an indulgent carbonara.



LE MONDE