



# Inaco D.O.C.

**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 wooden crates.

## 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.

## 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.

