



Refosco D.O.C.

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 vinified 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: 0.75l 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.

