



Refosco dal Peduncolo Rosso DOC Friuli Grave



CLASSIFICATION:

Refosco dal Peduncolo Rosso DOC Friuli Grave.

GRAPE VARIETIES:

100% Refosco dal Peduncolo Rosso.

GROWING LOCATION:

North West of Italy, Fiume Veneto.

VINEYARD:

North West of Italy, Fiume Veneto (PN).

CULTIVATION - HARVEST:

Clayey - silty soil. There are 7800 vines per hectare, and its training system is monolateral Guyot.

MATURATION AND REFINEMENT:

The grapes are harvested during the first week of October, and left to ferment in stainless steel tanks for about two weeks. The wine is frequently pumped down the cap and then undergoes several délestages, made in order to remove from the skins colourings and harsh tannins. After this passage, having the wine reached its ideal alcohol content, the wine is drawn off the pomace, and left to ferment into stainless steel vats where it starts cleaning thanks to a natural static decantation. Thanks to the winter temperatures, the microbiological balance is reached, and the only thing we have to do is to carefully draw off the lees in order to obtain a clear wine. Refosco is bottled late in the summer following the harvesting, with a further refining in glass for a month.

TASTING NOTES:

Intense ruby red colour with purplish hints. The aroma is intense and vinous, with subtle notes of Morel. The palate is elegant and dry, soft, with dense tannins integrated into a presence of sweet fruit and highlighted by a good acidity.

ALCOHOL CONTENT: 13.50% vol.

RECOMMENDED PAIRINGS:

Grilled meat, game and mature cheese.

SERVING TEMPERATURE: 18°-20°C.

BOTTLE SIZES AVAILABLE: 0.75 l.



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