

Refosco dal PEDUNCOLO ROSSO DOC FRIULI

Intense ruby red color tending to purplish. Vinous and fruity, it has a full and fragrant bouquet with aromas of raspberry, blackberry and blueberry. In the mouth it has a pleasant, harmonious, savory taste with a light herbaceous flavor with lively tannins.



Grapes	Selection of Refosco dPR clones.
Alcoholic degree	12,50 - 13,00 % (depending on the vintage)
Soil type	Clayey
Vines Training system	Sylvoz
Harvest time	End of September
Winemaking	Maceration on the skins for 6-8 days in tanks of stainless steel at a temperature of 26-28 ° C with frequent short-term pumping over in order to obtain a fresh, fruity and harmonious wine.
Maturation	After malolactic fermentation for 6 months, 20% in 5 hl French oak tonneaux and 80% in stainless steel tanks.
Refinement	2 months in the bottle.
Bottle	750 ml
Cap	Cork
Pairings	Red meat dishes, roasts, poultry, rabbit, well paired with local semi-mature cheeses.
Serving temperature	16-18°C

