



Denomination
REFOSCO DAL PEDUNCOLO ROSSO
DOC FRIULI GRAVE

Vineyard Location
The vineyard is situated
in the Municipality of Fiume Veneto.

Grape
100% Refosco dal Peduncolo Rosso

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

Vinification
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.

Sensory characteristics
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.

Serving suggestions: the ideal match for grilled
meat, game and mature cheese.
Serving temperature: 18-20 °C in balloon glasses.

