



BRONTE REFOSCO DAL PEDUNOLO ROSSO

IGT VENETO

Tasting notes

Colour: intense red color with strong ruby red and purple tones. Bouquet: rich, complex, with intense aromas of black cherry, violet and ripe wild berries. Taste: full, warm and well balanced. Strong structure, extended length with a pleasant spicy but round aftertaste.

Vinification

Vinified after about 40 days soft withering- appassimento - of the handpicked Refosco bunches in boxes of 3 kg each. Fermented in steel tanks at a controlled temperature for a period of about 20 days with continuous pumping over in order to get total extraction of the colour and the sweet tannins of the skin. It is left to age in tonneaux of 500 liters and in big casks of 1000 liters for 12/15 months. The wine remains another 3 months in stainless steel tanks before being bottled.

Food pairing

Ideal to accompany red meats and game, but perfect also as a meditation wine.



Grape variety

100% Refosco dal peduncolo rosso



Appellation

Refosco IGT Veneto



Production area

Villanova di Portogruaro area, Venice province,
Veneto region



Alcohol

14 %



Serving temperature

20-22 °C

is advisable to decant the wine a few hours
before consumption.



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