



REFOSCO

DAL PEDUNCOLO ROSSO

DOC FRIULI

Tasting notes

Enveloping, elegant musk fragrances with hints of wild berries. Aristocratic and very elegant. Strong ruby red with violet tints colour.

Aging

Selected grapes are vinified with maceration varying for 12-15 days with daily plunging at a controlled temperature. Completion of malolactic fermentation in steel. Followed by bottle ageing for 5-6 months.

Food pairing

Pairs well with red meats and game.

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 Grape variety

Refosco dal peduncolo rosso 100%

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 Vine

Training system Guyot

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 Appellation
DOC Friuli

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 Soil

Argillaceous, calcareous, rich in micro-elements.

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 Alcohol
13 %

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 Serving temperature
16-18 °C
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