

REFOSCO DAL PEDUNCOLO ROSSO

Denomination: IGP VENEZIA GIULIA

Vines: 100% Refosco dal Peduncolo Rosso

Vain training method: Guyot

Plant density: 3700 plants per hectare

Type of soil: Clay

Average yield per hectare: 70 quintals

Graoe harvest: Third week of September

Vinification Methods: Brief maceration on the skins until the cap forms (“alzata di cappello”), destemming, soft pressing and maceration on the skins (10 days). Finally, the grapes are pressed slowly using a traditional hydraulic press.

Description: It is the wine that best expresses the territorial identity of Friuli. It is characterised by a beautiful garnet red colour, with typical purple reflections. An intense and pleasantly fierce wine with hints of wild berries. The ideal pairing for the “bisato in speo”, a typical and traditional local dish, as well as for game and red meats.

Ageing: 6 months in concrete barrels, 15 months in the bottle

Service temperature: 18 – 20 °C

Capacity: 750 ml