

# REFOSCO DAL PEDUNCOLO ROSSO - MAGNUM

**Denomination:** IGP VENEZIA GIULIA

**Vines:** 100% Refosco dal Peduncolo Rosso

**Vain training method:** Guyot

**Plant density:** 3800 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 (12 to 15 days).

Finally, the grapes are pressed slowly using a traditional hydraulic press.

**Description:** An elegant and balanced wine produced from Refosco dal Peduncolo Rosso grapes that enhances the characteristics of the area. Aged in oak barrels for 8 months. A deep red colour with purple reflections, and a strong bouquet characterised by the typical scent of apricot blending with hints of wood. Full-bodied and persistent, this wine is also soft and characterised by good acidity. The ideal pairing for red meat first and second courses, game, cold cuts and tasty cheeses.

**Ageing:** 6 months in concrete barrels, 8 months in oak barrels

**Service temperature:** 18 – 20 °C

**Capacity:** 1500 ml