



VILLANOVA

PIÙ VITE, DAL 1499



## REFOSCO

DAL PEDUNCOLO ROSSO

DOC FRIULI ISONZO 2018

### Soil

Alluvial pebbly soil with high drainage. Its geological origins come from deposits of the Quaternary era, then followed by ancient floods (Pleistocene) and more recent ones (Holocene) of the Isonzo river.

### Grapes

100% Refosco dal peduncolo rosso

### Vine training system

Guyot

### First vintage produced

1975

### Alcohol

13% Vol.

### Total acidity

5.20 g/l

### Harvest method

Manual

### Aging

Malolactic fermentation in steel. 70% of the product ages for 12 months in stainless steel tanks; the 30% left ages in 25hl oak barrels. Once blended, it rests 6 months in the bottle.

### Shelf life

From 4 to 8 years from the harvest, depending on storage conditions.

### Cork

Tech-organic, obtained from the sugar cane, 100% recyclable.

### Tasting notes

Intense ruby red color with slight garnet reflections. Typically with a slightly spicy bouquet with notes of black pepper, coffee and chocolate. The mouthfeel is slightly tannic and of great structure.

### Food pairings

The wine is recommended with strong taste dishes. Great pairing with wild boar stew and game. Try it with aged salami. To be served at 18 ° C.



CAMPAGNA FINANZIATA AI SENSI  
DEL REG. UE N. 1308/2013  
CAMPAIGN FINANCED ACCORDING  
TO EU REG. NO. 1308/2013

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