



REFOSCO DAL PEDUNCOLO ROSSO

DOC FRIULI ISONZO 2022

FIRST YEAR OF PRODUCTION
1975

GRAPE VARIETY
Refosco dal Peduncolo Rosso

SOIL
The pebbly, alluvial soils originate in deposits of the Quaternary period, subsequently modulated over time by flooding of the river Isonzo in the ancient Pleistocene and later Oligocene periods.

TRAINING SYSTEM
Guyot

HARVESTING
Machine harvested in late September.

WINEMAKING
Maceration with the skins at 24°C, and fermentation with selected yeasts accompanied by frequent pumping over and rack and return in stainless steel vats. Inoculation with lactic ferments.

EVOLUTION
Aging for 24 months in two stages, to preserve the fruit aromas and refine the structure and the balance of the wine.

ALCOHOL
12,5 % abv.

TOTAL ACIDITY
4,5 g/l

CLOSURE
Technical closure in micro-agglomerated cork.

TASTING NOTE
Bright ruby shade, with slight garnet reflections. On the nose, lightly spiced with notes of black pepper, coffee and chocolate. The palate is firmly structured and gently tannic.

FOOD PAIRING
To pair with mature salami, cotechino sausage with pickled turnip, wild boar stew and game in general.

Serve at 16°C

RECOMMENDED GLASS

