



Refosco dal Peduncolo Rosso

Grape variety: 100% Refosco dal Peduncolo Rosso

Appellation: Friuli Colli Orientali

Designation: DOC

Soil type: Eocene marl and sandstone

Harvest period: Mid-October

Harvest method: Manual

Vinification:

The grapes are destemmed, pressed, and the resulting must is left to macerate and ferment in contact with the skins. During the initial phase, approximately three delestages are performed to promote the transfer of color and noble tannins from the skins to the fermenting must, while frequent, short pumping overs are performed during the final phase of maceration. After racking, malolactic fermentation is promoted by maintaining the temperature around 20°C.

Aging:

In the following months, the appropriate racking takes place and the wine is left to mature in steel tanks until bottling, which partly takes place in April and more significantly in August when the wine is more mature..

Sensory Notes:

Color: Ruby red with purple reflections.

Aroma: The aroma is reminiscent of undergrowth, with herbaceous notes and fruity hints of blueberry, raspberry, and mulberry.

Taste: The flavor is bold, slightly tannic, with a pleasantly bitter aftertaste.

Pairings: It pairs well with fatty meats and game, aged cheeses, and rustic dishes, particularly those of Friulian cuisine.

Serving Temperature: 16-18°C