

Refosco dal Peduncolo Rosso



Io sono bellezza e amore; io sono amicizia, tuo conforto;
io sono colui che dimentica e perdona: lo spirito del vino.

William Ernest Henley (1849 - 1903)

Appellation: Friuli D.O.C.

Grape variety: 100% Refosco dal peduncolo rosso

Production zone: vines from San Foca, gravelly soil of alluvial origin, guyot training system, 5.000 vines per hectare, yield 100 ql/ha

Harvest: end of September, hand-picked grapes

Vinification: after crushing and destemming, follows 3/4 days pre-fermentative maceration. Alcoholic and malolactic fermentations last 15 days at a controlled temperature of maximum 21/22° C. After racking, 8 months ageing occurs in oak casks, then 6 months in bottle.

Color: full ruby red

Nose: complex and intense aroma with soft fruits and spicy and woody notes.

Taste: a perfect mirroring to the nose underscores fruity, jammy and spicy flavours, which are round and silky. A natural acidity refreshes the palate showing a harmonious and persistent finish.

Food pairing: roasted red meat, poultry, game and wild game, soft or hard aged cheese. **Venetian tradition:** tripe "Treviso style", mixed boiled meat or calf stew.

Alcoholic content: 12% vol.

Serving temperature: ideal at 18/20° C, in carré stem glasses. We suggest to slowly lead the wine at temperature, taking the bottle off from storage place the day before tasting it

Wine list reference: Italo Cescon artigiano del vino, Refosco, Friuli D.O.C.