



## REFOSCO DAL PEDUNCOLO ROSSO Isonzo del Friuli DOC

### VARIETAL COMPOSITION

Refosco dal Peduncolo Rosso

### VINEYARD

Soil: The soil of the plot, which lies on the plain, has a decent amount of clay and is rather pebbly.

Microclimate: Mild winters and hot summers. The area of the winegrowing region towards the north is protected from the cold winds by the Alps.

Vine training system: Guyot and double arched cane

Vine density: 3000-6000 vines/ha

Age of vines: 10-13 years

### WINEMAKING

Fermentation: Temperature controlled fermentation (26-28°C) occurs with maceration on the skins in stainless steel vats for about 8-10 days.

Aging: The wine ages in stainless steel vats until the following spring, when it is bottled.

### TASTING PROFILE

Deep ruby red color which turns garnet with age. It has exquisite intensity of perfume with penetrating notes of violet and bramble. The palate is rather forward, lively and consistent with a pleasing balance of structure and fruit, and a lingering aftertaste.

### SERVING TEMPERATURE

18°C

### FOOD PAIRINGS

It complements lamb, roasts, pasta with pesto, blue veined cheeses, and eel stew.

### AGING POTENTIAL

4 to 5 years

