

Refosco dal P.R.



In the vineyard

grape variety Refosco dal Peduncolo Rosso

appellation DOC Friuli

vineyard clay and rich in skeleton soil

age of the vines 15 years

training method guyot

Awards

GAMBERO ROSSO

Gambero Rosso
2 bicchieri

BIBENDA

Bibenda
4 grappoli

I MIGLIORI VINI ITALIANI

Luca Maroni
90/100

In the cellar

vinification soft pressing followed by skin contact maceration at controlled temperature. Fermentation in French oak barriques. Maturation in barrels for about 18 months before bottling. At least 6 months bottle ageing before releasing to the market.

alcohol 13% vol

In the glass

tasting notes intense ruby red with vivid purple hints. Authentic perfume, also intense and complex with marasca cherry, blackberry and plum standing out. On the palate it is warm and savory, finely tannic with a long and persistent finish.

serving temperature 14-16° C

pairing suggestion it pairs well with game and grilled red meat.

Sustainability

all Obiz wines are certified SQNPI, a proof of our sustainable approach and respect of the environment through all the production process.