

REFOSCO

DAL PEDUNCOLO ROSSO

Denomination

D.O.P. Friuli Isonzo

Residual sugar

Dry

Terroir

Dry and windy site on a stony gravel plain with reddish clay rich in iron oxide and aluminium.

Training system

Guyot

Pest control

Low environmental impact integrated pest management

Harvest period

Late September

Vinification

The grapes are carefully destemmed and lightly crushed. Fermentation takes place in stainless steel tanks with frequent pumping over a period of about three weeks, to extract pigments and aroma from the grape skins. Then follows racking.

Ageing

The wine ages for eighteen months. The bottled wine is left to rest in thermo-conditioned rooms.





Refosco dal peduncolo rosso DOP Friuli Isonzo 2019

Vintage
2019

Alcohol (%vol.)
13 % vol.

Tasting Notes

Appearance

To the eye, the wine is ruby red of good intensity with purple reflections especially at the rim. Excellent clarity and persuasive, lively reflections.

Nose

The nose is intense, fruity (red fruits, cherry and black cherry), delicately spicy (black pepper) and woody perfectly blended with the fruity notes. Final with balsamic notes that transpire from the mélange of aromas and only await further evolution.

Palate

On the palate it is dry, with perceptible slightly exuberant

tannicity, fresh, savoruy, with good structure, but still young. Well-calibrated alcoholic note supported splendidly by the other structural components.

Serving suggestions

A wine to be paired with important red meats, also with first courses with game dressings. Try it with cured meats in which the fat component has not been particularly spared.

Serving temperature

To be offered at 15°C. To discover its evolution with the oxygenation and warming of the room in which it is served.

