



azienda agricole
in Friuli Venezia Giulia
dal 1963

D.O.C. FRIULI GRAVE

Refosco dal Peduncolo Rosso D.O.C. Friuli Grave



GRAPE VARIETIES: Refosco dal peduncolo rosso single variety.

SOIL: medium textured with patches of gravel.

TRAINING SYSTEM: mainly single Guyot with 3,800 vines per hectare, with cluster pruning to limit the yield resulting in wines that are more structured and that have a longer aging potential.

VINIFICATION: fermentation and maceration with the skins at a temperature between +10° and +28°C, for 10 days.

AGING: the wine ages in stainless steel vats for 3 months, then for 12-18 months in Slavonian or French oak barrels, and finally, once bottled it undergoes further aging for 6 months before release.

ALCOHOL: 13.0%

RESIDUAL SUGAR: 1.50 g/l

TOTAL ACIDITY: 5.50 g/l as tartaric acid

EXTRACT: 29 g/l

TASTING NOTES

COLOR: bright ruby red with shades of violet.

BOUQUET: forthright aroma of violet, woodland and hints of tanned leather.

TASTE: in the mouth it is dry, well structured and warm with a hint of violet and an excellent long finish.

PAIRING: perfectly complements the hearty dishes of the Friulian cuisine, roasted pork shank and roasts in general, bean soup and medium-hard cheeses.

SERVE: at a temperature between +18° and +20°C. Uncork half an hour before serving.

CONSUMPTION AND AGEING POTENTIAL: this wine has excellent longevity. Stored in the proper conditions, it can age up to 5 - 6 years.

BOTTLE SIZE: 0.750 L