

Refosco dal Peduncolo Rosso

Friuli Colli Orientali
denominazione di origine controllata

Grapes

Refosco dal Peduncolo Rosso.

Vineyard

The fields of the Estate, in the municipality of Buttrio (Udine).
The soil is predominantly marly-clayey.

Vinification

The must is left in contact with the skins in modern and automatic steel winemakers. The wine is frequently "remounted" for the colour and tannins of the skin to be passed on to the must. The pressing and completion of the fermentation process (alcoholic and malolactic).

Ageing

The wine rests before being bottled. This is followed by a further period of maturation in bottle in the family's underground wine cellar.

Appearance

An intense ruby-red colour with purplish reflection.

Nose

Intense and winy. It recalls wild berries and jams made of small red fruits.

Palate

This wine has a direct flavour and aroma, decisive and dry as well as being well-balanced, with a pleasant tannin flavour and a freshness that promises longevity.

Food pairing

It goes well with roast meats, veal shank, stew with polenta, red meats and other typical dishes of the Friuli region.

Longevity

Reaches maximum expression of the vine in the first two years and can easily exceed six years in bottle.

Servizio

This wine is best served at room temperature (18°C).

