

# Refosco 2013

Native grapes



## VARIETAL

Refosco dal Peduncolo Rosso 100%



## VINEYARDS

Exclusively from our "Persereano" vineyard. 5,800 vines planted per hectare, trained using the Guyot method. Yield of 70 q/ha.



## HARVEST

Meticulous hand selection.



## VINIFICATION

The grapes are destemmed and placed in stainless steel tanks with large bases in order to promote extraction of color and sweet tannins through frequent manual punch downs. After fermentation, the wine matures with the skins for a couple weeks.



## AGING

In French oak barrels of varying sizes for 2 years and then bottle aged for an additional 6 months.



## TASTING NOTES

### Color

Intense and deep ruby red with violet reflections.

### Aroma

Notes of white pepper unfold to aromas of sweet plum jam and earthy spices.

### Taste

Bold and robust structure, akin to the character of a native "Friulian".



Pair with game, braised and grilled meats, and strong cheeses.

Serve at 64-68°F.

**ALC. CONTENT**  
13%

**ACIDITY**  
5,7 g/l

**pH**  
3,71

**DRY EXTRACT**  
36,8

