

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 ql/ha.



HARVEST

Meticulous hand selection of the ripest bunches followed by optical sorting.



VINIFICATION

Made exclusively in the best vintages.

The first whole clusters harvested are dried out for about 20 days with the sole aid of ventilation, then destemmed and transferred to stainless steel tanks for fermentation at 23-25°C. The whole clusters from the second harvest (8-10 days later) are immediately destemmed and placed in stainless steel for fermentation at a controlled temperature. Daily pump-overs of the cap and a thorough skin contact maturation allow for maximum color and tannin extraction to both wines. Following racking in mid December, the wines are assembled.



AGING

In French oak barrels of varying sizes for 36 months and then bottle aged for an additional six months before release.



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.

Standout chef pairing: Sautéed Kyoto deer with chestnut mustard and sauce of Refosco by Hiroki @ Trattoria Hiroki (Tokyo, Japan)

Serve at 18-20°C.

ALC. CONTENT

13%

ACIDITY

5,7 g/l

pH

3,71

DRY EXTRACT

36,8