

Refosco 2013

Native grapes



VARIETY Refosco dal Peduncolo Rosso 100%



VINEYARDS Exclusively from our "Persereano" vineyard, planted in 2006, with an average vine age of 12 years. 5,800 vines planted per hectare, trained using the Guyot method. Yield of 70 ql/ha.



HARVEST September 27th for the dried portion, October 5th for the second part. Hand selection of the ripest bunches followed by optical sorting.



VINIFICATION Made exclusively in the best vintages. The first whole clusters harvested are naturally dried out until 60% of the water evaporates, then the grapes, destemmed and pressed, are transferred to open tonneaux for fermentation at 23-25°C. The remaining clusters are harvested 8 days later, immediately destemmed and pressed, and ferment in stainless steel vats at 23-25°C. Starting daily and then with a diminishing frequency until late December, punch downs and pump overs of the cap allow for maximum color and tannin extraction to both wines. Following racking, the wines are assembled.



ÉLEVAGE In 225 lt and 500 lt French oak barrels for 36 months and then bottle aged for an additional six months before release.



TASTING NOTES (serve at 17°C)

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".



PAIRINGS 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)

APPROXIMATE ANALYTICAL DATA

Alc. content 13,1%	Tot. acidity 5,7 g/l	Lactic acid 1,7 g/l	Malic acid 0,5 g/l
pH 3,7	Dry extract 36,8	Glycerin n/a	Res. sugar 8,4 g/l