



REFOSCO DAL PEDUNCOLO ROSSO

Grapes:

Refosco dal peduncolo rosso 100%.

Harvest:

Manual harvest by mid-September.

Wine making and ageing:

It ages 12 months in barriques, 48 months in large oak barrels followed by 12 months of bottle-ageing.

Colour:

Ruby red with garnet shades.

Aroma:

So rich on the attack with scents of plum jam, sour cherry and blood orange with a delicate herbaceous-scented perfume and a hint of liquorice.

Sensory characteristics:

In the mouth, the wine displays weight and muscle but it offers a perfect harmony and purity thanks to its long taste-olfactory persistence which points out an interesting note of graphite.

Pair it with traditional Friulan first dishes, red meat and medium and long aged cheese.

