



REFOSCO

D.O.C. FRIULI COLLI ORIENTALI

AUTOCHTHON GRAPE, SUBVARIETY OF HIGHER VALUE AMONG THE LARGE REFOSCO FAMILY. IT IS ONE OF THE MOST ESTEEMED FRIULIAN RED GRAPE WINES. POPULAR EVER SINCE 1700. IT HAS SPREAD ACROSS THE ENTIRE REGION OVER THE PAST DECADES AND HAS REPLACED THE OTHER REFOSCO VARIETIES, WHICH YIELDED LARGER, YET DEFINITELY LESS VALUABLE AMOUNTS OF WINE.

TECHNICAL CHARACTERISTICS

Grape variety: Refosco dal Peduncolo Rosso in purity

Wine typology: Dry red

Vineyard name: "Rocca", located in the municipality of Premariacco

Nature of soil: Marnous-arenaceous rocks of eocenic origin rich in mineral salts and many other micro-elements

Altitude: 170 m a.s.l.

Year of planting: 2002

Exposure: South-east

Grape yield per hectare: 80 qt.

Growing technique: "Cappuccina"

Harvesting: Manual with grape bunch selection

Vinification: Once the grapes have been delicately destemmed, they go through a process of maceration for a period of time of 6-8 days, in order to allow optimal extraction of the colouring, tannin and aromatic fraction of the grape skins (the whole process is encouraged by frequent drawing off of the grape juice and pumping it over the cap).

During this stage the alcoholic fermentation begins. The vinification process goes on with the drawing of the wine off the vats and the pressing of the crushed grapes. Once the alcoholic fermentation is over, selected bacteria are inoculated, in order to encourage the initiation of malolactic fermentation. Once such fermentation is complete, the wine is refined in stainless steel tanks for 3-4 months.

INFORMATION ORGANOLEPTIC

Alcohol content: 13.0% vol.

Total acidity: 5.3 g/l

Serving temperature: 16°C-18°C degrees

Preservation time: 4/5 years

Sensory properties: Intense ruby red colour, it develops fine garnet tinges with time. It is characterized by winy, fruity aroma, with clear scent of blackberry, raspberry, blueberry and undergrowth. Its taste is firm, full-bodied, dry, slightly tannic and pleasantly bitter.

Gastronomic combinations: It is a type of wine that goes wonderfully with fat meats, gravy and game meat. Perfect with grilled meat.