



REFOSCO dal peduncolo rosso

D.O.C. FRIULI COLLI ORIENTALI

From autochthonous grapes. Deep purplish red and vinous, recalling dry summer hay and red berries jam. Round palate with soft tannins and underbrush hints. Environment friendly techniques used.



GRAPE VARIETY: 100% Refosco dal peduncolo rosso, native grape

SOIL: marl soil called "Ponka"

ALTITUDE: 100m on sea level

DENSITY: about 3500 plants/ha - 60 q/ha

GROWING METHOD: guyot

HARVEST: manual harvesting in crates



VINIFICATION: maceration on the skins, with pumping over mixed with délestages

REFINING: tonneaux



ALCOHOL: depending on the vintage, it may vary from 13% to 14%

SERVING T°/F°: 16-18°C (60-64 °F)



AROMA: Dry summer hay, red berries jam and black pepper



TASTE: Vinous, velvety and long-lasting, delicate acidity and tannins



PAIRINGS: European food: cold cuts, red roast meat, duck and wild game
International food: Peking duck, kebab, beef noodles

BODY



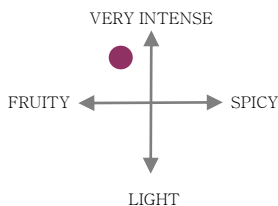
PERSISTENCY





TANNINS



SWEETNESS



REFOSCO 2018

- GAMBERO ROSSO: 2 glasses
- VINIBUONI D'ITALIA: 2 CROWNS  
- THE WINE HUNTER: red medal
- VINOUS: 91/100

REFOSCO 2017

- VINIBUONI D'ITALIA: THE CROWN 
- JAPAN AWARDS 2021: Silver Medal
- GAMBERO ROSSO 2 glasses
- DECANTER: Silver Medal 92/100
- JAMES SUCKLING: 90/100
- FALSTAFF: 92/100

AWARDS



falstaff



vinous



vino[®]



VIGNA PETRUSSA