



Corte Bacaro®

REFOSCO DAL PEDUNCOLO ROSSO VENETO ORIENTALE IGT

Name:	REFOSCO DAL PEDUNCOLO ROSSO VENETO ORIENTALE IGT
Variety:	100% Refosco dal Peduncolo Rosso
Soil:	Alluvial silt and clay
Vine training method:	Sylvoz, double-arched cane (cappuccina).
Vine density per hectare:	2000-3000
Harvest:	Third week in September.
Vinification:	At controlled temperature in automated steel fermentation tanks, on selected yeasts.
Maturation:	Held in steel tanks at controlled temperature, constantly re-racked and monitored at different intervals up to bottling time.
Residual sugar:	Dry (3 g/l.)
Alcohol content:	12.5 % vol.
Colour:	Ruby red with violet highlights.
Aroma:	Strong hints of red fruit such as raspberries and wild blackberries.
Flavour:	Pleasant tannins, good structure and excellent persistence.
Serving temperature:	18-20 °C.
Serving suggestions:	Excellent with white and red meat and hard cheeses.



Società Agricola Corte Bacaro
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