

<b>Line:</b> Le Conterie - Private Collection	<b>Appellation:</b> Vino Rosso I.g.t. Trevenezie	<b>Variety:</b> Refosco dal peduncolo rosso
<b>Time of harvest:</b> Second decade of September	<b>Vintage:</b> 2021	<b>Aging:</b> for 14 months in 225 l. French oak wood barrels



Alcohol content: 13.5%

## Vinification and aging

The grapes are harvested in the early hours of the morning to preserve their quality. As soon as they get to the winery, the grapes are macerated in stainless steel tanks for 5 to 7 days at a fermentation temperature between 28 to 30°C where direct contact with the skins ensures that the must is enriched by all the organoleptic properties contained in them. Following maceration, the must is crushed lightly after which the alcoholic fermentation process - which started during the maceration process - is brought to completion. While it is stored in the winery, the must is decanted several times, favouring the natural clarification of the wine. When the time needed to obtain sufficiently clarified wine through decantation has elapsed, it is left to rest in French oak barrels for at least 12 months. The wine is removed from the barrels only when it has achieved the sensorial balance sought by the winemaker. When the aging process has come to an end, the wine contained in the various barrels is blended and poured into a single, stainless steel tank until it is bottled.

## Tasting notes

With its deep ruby red colour, Relevant features hints of ripe red fruit notes on the nose mixed with light spicy notes such as liquorice, vanilla and pleasant toasty aromas that reveal all its complexity. The mouth feel of this wine is well-rounded and velvety, a little astringent on the palate with delicate yet lingering tannins, well-balanced acidity and roundness which determine its length and persistence.

## Pairings and serving tips

A perfect wine for pairing with very fine, grilled red meats and game, it is also an interesting complement to mature cheeses. It is advisable to pour it into a decanter 20-30 minutes before serving it to allow the wine to breathe. Per a perfect sensorial experience, it should be served at a temperature between 16-18°C.