

REFOSCO DAL PEDUNCOLO ROSSO

**Appellation:**

I.G.P. Trevenezie

Variety:

Refosco D.P.R. 100%

Time of harvest:

Second decade of September



Vinification and aging

The grapes are harvested in the early hours of the morning to preserve their quality and protect them from oxidation. As soon as they get to the winery, they are macerated in stainless steel tanks with the addition of selected strains of yeast. This starts the alcoholic fermentation process during which the must is enriched by all the chemical-physical properties of the grapes thanks to its contact with the skins. After about 7 days of maceration, the must is drawn off and the grapes are gently crushed. At the end of the fermentation process the wine is decanted and aerated several times during the storage period to ensure its natural clarification. The wine is left to reach optimal aging before being bottled. At least two months pass between when the wine is bottled and the time it is put on the market.

Tasting notes

This wine has a deep, purple-red colour. Wild red fruit notes are clearly conveyed to the nose. It is warm and pervasive on the palate with rich tannins that give it robustness and grip. It has a persistent finish.

Pairings and serving tips

This wine pairs beautifully with red game dishes and extra-mature cheeses. Recommended serving temperature: 18°C.

Alcohol content: 13% Vol.