



We are happy to welcome you in our world, which is made of harmonious and naturally cultivated vineyards, where the time still passes slowly.



Double Bottle Magnum

REFOSCO dal peduncolo rosso

Refosco has been cultivated in Eastern Veneto since ancient times and it is one of the native vines of this territory.

The grapes, harvested when perfectly ripe, are macerated for 4-5 days in order to obtain a scented, velvety but firmly structured wine.

Organoleptic characteristics:

Colour: Deep ruby red with marked purple edges.

Bouquet: Very fruity with clear hints of blackberry and blueberry that make it particularly pleasant.

Taste: Full-bodied but velvety and well-balanced because of the elegant softness of the tannins.

Gastronomic matches:

Ideal with savoury first courses, fish with sauces, white and red meats, middle-aged cheeses, dried cod, cuttlefish and stewed fish.

Alcoholic content: 12% vol.

Serving temperature: 18° C

Bottle size: 750 ml. – 3.000 ml.



- 2011
- 2010
- 2008
- 2007
- 2006

- 2011,
- 2010,
- 2009,
- 2008,
- 2007,
- 2006

- score: 86
2011
- score: 86
2009
- score: 85
2008
- score: 84
2007
- score: 86
2006

- score: 86
2011 e 2010
- score: 87
2009
- score: 85
2008,
- score: 84
2007,
- score: 86
2006

score: 14,5/20
2009



2007 and 2006: **Silver Medal** at the *Concours Mondial de Bruxelles* and **Bronze Medal** at the *International Wine Challenge, London*.

2008: **Silver Medal** at the *IWSC Competition (Surrey)*

Present at **Shangai Expo 2010** and on wine list by the **italian embassy of Tokyo**

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