

REFOSCO DAL PEDUNCOLO ROSSO



IN VINEYARD

In Eastern Veneto the Refosco dal Peduncolo Rosso has grown from ancient times and is among the indigenous varieties of this territory.

IN CELLAR

The grapes, harvested at perfect ripening, are macerated for 10 - 15 days to obtain a perfumed, soft but important structure.

IN TASTING

Intense red wine with beautiful purple shades. The nose is fruity with hints of blackberry and blueberry making it particularly pleasant and elegant. Typical Spicy notes of pepper, red fruit, blueberry, wild strawberries. The taste is full-bodied, velvety and harmonious for the elegant softness of tannins.

PLUS

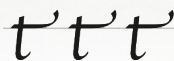
Typical grape variety. Great character and personality.

PAIRINGS

Ideal to accompany first tasty dishes, fish with sauce, white and red meats, medium maturing cheeses.

Taste at 18°C

AWARDS



3 Viti
in Vitae Guide (AIS)



3 Rosoni
in Vinetia Guide

Technical information

- Bottle Size: 0,75 l
- 12,5% Alc. Vol.
- Sulphites: 70 mg/l (-53 % legal limit)
- Sugar: 6 gr/l
- Acidità: 5,6
- PH: 3,67
- Bottles produced annually: 22 000