PALADIN
VIGNE E VINI

Refosco dal peduncolo rosso
DOC VENEZIA

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, Fermentation takes place in steel tanks at controlled temperature and the maceration lasts for 10 - 15 days to obtain a fragrant, soft but important structure wine.

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. Refosco dal peduncolo rosso is a widespread grape variety that has found favorable climatic conditions in our area.

Pairings
Ideal to accompany savory first courses, white and red meats, medium-aged cheeses. Ideal with the culinary specialties of the Venetian and Friulian traditions such as boiled nose and San Daniele raw ham.

Taste at 18°C

Awards

3 viti
VITAE Guide

91 points
I migliori Vini Italiani di Luca Maroni Guide

3 Rosoni
VINETIA Guide

Technical information

- Bottle Size: 0,75 l
- 12,5% Alc. Vol.

- Sulphites: 85-105 mg/l (-43 - -30% legal limit)
- Sugar: 4,5-5,7 gr/l
- Acidity: 5-5,7 gr/l
- PH: 3,3-3,6

Certified VeganOK