



Refosco dal Peduncolo Rosso "CATE"

SOIL TYPE:	Marl and sandstone flysch of Eocene origin
WINEMAKING:	<p>The harvest is picked quite late and only best grapes are chosen for this wine. The selection is carried out both directly at the vineyard and in the cellar.</p> <p>Fermentation and maceration on the skins are initially carried out together at controlled temperatures in stainless steel containers.</p> <p>After maceration the wine finishes fermentation in part new, part one-year old French oak barrels, where it rests for 12 months for the final maturation.</p> <p>The bottled wine is aged in temperature-controlled cellars for at least five more months.</p>
ALCOHOL CONTENT:	13%
VARIETY:	Refosco dal Peduncolo Rosso 100%
APPEARANCE:	Very intense ruby red, almost impenetrable
NOSE:	Elegant, complex, very intense. With notes of red fruit and blackberries elegantly merged with leather and spices. Background notes of vanilla and cream.
PALATE:	Impressive mouthfeel, powerful and elegant, with distinct notes of raspberry and liquorice. Great tannic structure; dense sweet tannins with clear notes of mature fruit and spices. Well balanced with a pleasant acidity and fresh aftertaste, very warm and persistent length
FOOD MATCHINGS:	Excellent with roasted meats and feathered game, wonderful with aged and medium aged cheeses
AGEING:	5 years

