



# Refosco dal Peduncolo Rosso

<b>SOIL TYPE:</b>	Slightly stony
<b>WINEMAKING:</b>	The grapes, picked at the end of September, are divided into bunches and selected one by one, destemmed, and vinified in stainless steel under controlled temperatures. The wine is aged in oak tanks for a brief period, where it carries out the malolactic fermentation and the final maturation before being bottled.
<b>ALCOHOL CONTENT:</b>	13%
<b>VARIETY:</b>	Refosco dal Peduncolo Rosso 100%
<b>APPEARANCE:</b>	Vibrantly intense ruby red
<b>NOSE:</b>	Intense sensation of elegant leather, with notes of ripe red berries and violets overlaid with balsamic spice
<b>PALATE:</b>	Powerful and persistent. Velvety with sweet tannins, typical aromas are followed by a clear taste of fruit and minerals, and close-woven; pleasant and long length
<b>FOOD MATCHINGS:</b>	Excellent with red meats, roasts and feathered game and equally delicious as partner for mature and moderately mature cheeses.
<b>AGEING:</b>	5 years

