

REFOSCO DAL PEDUNCOLO ROSSO

ISONZO DEL FRIULI DOC



VINEYARD & PRODUCTION INFO

Vineyard size: 3.4 ha
Soil composition: mostly gravel
Training method: Guyot
Elevation: 174 ft a.s.l.
Vines/ha: 5,500 vines/ha
Exposure: North-South/East-West
Vines age: 15-20 years
Harvest time: mid September
First vintage: 1980
Production: 13,500 bottles



WINEMAKING & AGING

Varietal composition: 100% Refosco dal Peduncolo Rosso
Fermentation

Container: stainless steel tanks and a little part in tonneaux

Length: 12 days

Temperature: 77 °F

Maceration

Length: 12 days

Aging

Container: 50-100 hl stainless steel tanks

Length: 8 months (5 months sur lie)

In bottle: 3 months



TECHNICAL DATA

Alcohol: 13.5%

Residual sugar: 2.4 g/l

Acidity: 4.9 g/l

Dry extract: 27.2 g/l



FOOD PAIRINGS

Ideal with cured meats, sausage, and aged cheeses. A perfect wine for picnics.



TASTING NOTE

Bright ruby-red color.

Intense nose with vinous notes and hints of wild blackberries.

Concentrated, spicy, and savory flavors with mature tannins and a touch of pleasant bitterness.

PRODUCER PROFILE

Estate owned by: Luisa family

Winemaker: Michele Luisa

Total land under vine: 110 ha

Winery production: 370,000 bottles

Region: Friuli Venezia Giulia (Italy)

