



## Refosco dal peduncolo rosso

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Native Friulan varietal and well-known since Roman times.

There are several varieties of Refosco family, but none can express our territory such perfectly as "peduncolo rosso".

Our Refosco vineyard is built with massal selection by taking carefully chosen cuttings from our top quality old vines.

### *Varietal*

Refosco dal Peduncolo Rosso

### *Vineyard*

Average vineyard age: 15 years

Number of vines per hectare: 4.500

Training method: single guyot

Average yield: 60 quintals/ha

Harvesting period: middle of October

### *Winemaking and aging*

Thanks to the perfect quality grapes, after destemming and fermentation with natural yeast and without temperature control, Refosco becomes our tasters' favorite.

A part aging in stainless steel vats and a part in French oak barrels.

### *Tasting profile*

Color: Intense ruby red with violet hues.

Nose: Typical wild red fruit aroma, evident notes of sour cherries, violet, spice, soil notes with graphite. Powerful and elegant.

Palate: Full-bodied and round with important tannin on the palate. Remarkable persistence.

### *Food pairing*

It goes well with cured meats, meat filled Tortellini, poultry and veal knuckle roast; mature cheeses; spicy dishes.

**Serving temperature:** 18°C / 64°F about

**Alcohol** (% vol): 13.0

**Totally acidity** (g/l): 5.50