



venchiarezza



Refosco dal peduncolo rosso

Az. Agr. Venchiarezza / via Udine, 100 - 33043 Cividale del Friuli (UD) / www.venchiarezza.it / info@venchiarezza.it

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

Totaly acidity (g/l): 5.50