



## REFOSCO — IGT VENEZIA GIULIA

**Refosco dal Peduncolo Rosso**, which translates to "Refosco with the red stems", is an ancient wine from Friuli Venezia Giulia. Ruby color with purple highlights and a slight bitterness. On the palate, there are strong currant, wild berry and plum flavors.

**FOOD PAIRING: Meat.** Pairs with full-bodied dishes such as red meats that have acidic sauces or marinades and ample salt. Pairs with sausages, cold cuts, game, beef and grilled meats usually with an acidic sauce or marinade. **Cheese.** Asiago (aged), blue cheese/gorgonzola, Castelmagno, Fontina, Gouda, Parmesan, Pecorino, sharp Cheddar

**BOTTLES PRODUCED:** around 15.000

**FIRST VINTAGE:** 1983

**GRAPE VARIETY:** 100% Refosco

**ALCOHOL:** 12,5%

**GROWING AREA:** FRIULI VENEZIA GIULIA

The northern Friuli-Venezia Giulia area of Italy benefits from its location among the foothills of the Alps, which utilizes the cool winds that come off the Adriatic to moderate the climate.

**TRAINING SYSTEM:** Guyot laterale

**VINIFICATION:**

Hand harvested. Once the grapes have been separated from the stems, the cool temperature maceration / fermentation phase is completed within around 10 days. The wine is left to settle after the pressing process, then it is racked into stainless steel tanks where it goes through the natural process of malolactic fermentation, which is the conversion of harsher Malic acid to a softer Lactic acid. The presence of Lactic acid promotes a subtle rounder wine that is pleasantly mellow and less abrasive to the palate. Finally, after have been bottled, we leave it to rest for at least 2 months.

**BEST TIME TO DRINK:** Our suggestion is to drink it now or in the next 5 years.

**SERVING TEMPERATURE:** 18°

