

*di Leonardo*  
DAL 1878

REFOSCO<sup>3</sup>

## REFOSCO<sup>3</sup> – IGT VENEZIA GIULIA

The idea behind this project started to grow already quite a few years ago, since we decided that we had to put one of our most representative indigenous wine more on the spot light.

In the **REFOSCO<sup>3</sup>** the typical perfumes of strawberry and black berry, get mixed with warmer scents of American oak barriques creating a rich bouquet both on the nose and on the palate.

Intense ruby red color reveals you immediately what's going to be on the palate: soft round taste, fine-grained tannins with a great breadth of flavors.

**FOOD PAIRING: Meat.** The obvious pair. Especially slightly fattier steaks like ribeye and sirloin, served rare to medium. Beef short ribs and other braised beef dishes. Butterflied lamb, chargrilled steak, venison. Dishes like cassoulet or duck with olives if they're more rustic. Roast goose. Glazed ham. Roast or grilled lamb: A butterflied leg of lamb or a lamb steak with rosemary is always a winner. Add a gratin dauphinoise on the side and you're in clover. **Cheese.** Brie and similar cheeses. Milder blue cheeses such as Gorgonzola dolce. Blue cheeses like Gorgonzola work well especially in combination with a steak or a burger. A side of cheesy polenta will also help show off a good cab.

**BOTTLES PRODUCED:** around 6.000 bottles

**FIRST VINTAGE:** 2020

**GRAPE VARIETY:** 100% Refosco dal Peduncolo Rosso

**ALCOHOL:** 13%

**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:**

Once the grapes have been separated from the stems, the cool temperature maceration / fermentation phase is completed within around 15 days. The wine is left to settle after the pressing process, then it is raked 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. The REFOSCO<sup>3</sup> is then drawn off the lees and then aged for 24 months in american oak barriques.

Finally, after have been bottled, we leave it to rest for at least 2 months Before coming out on the market.

**BEST TIME TO DRINK:** Our suggestion is to drink it now or in the next 10 years.

**SERVING TEMPERATURE:** 18-20°



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