



**VENEZIA GIULIA**  
**Indicazione Geografica Tipica**  
**REFOSCO**  
**Dal Peduncolo Rosso 2016**

- **Territory of Production:** Cormons – Collio Goriziano
- **Crù:** Monte Quarin
- **Land:** Flysch of marne of Eocene origin
- **Lying:** hilly at about 180-200 meters above sea level
- **Exposure:** south-south/west
- **Training system:** Guyot with 6/8 buds
- **Density:** 4.000 vines/hectare
- **Yield:** 50 quintals/hectare
- **Alcohol content:** 13,80% vol.
- **Sugar free extract:** 30,02 g/L
- **Sugars:** 0,1 grams/liter
- **Acidity:** 5,75 grams/liter
- **Grapes:** refosco dal peduncolo rosso
- **Harvest:** by hand in small boxes

**Winemaking:** after the stem-crushing the fermentation at controlled temperature starts for about 20 days. After racking the wine is refined in wooden barrels where malolactic fermentation takes place and where it is refined for at least 18 months. Subsequently refined in bottle for another 6 months

**Wine:** the wine is characterized by an exuberant and rustic vinosity that fades and refines with aging. Dry taste, full with a slight hint of sour cherry.

**Food matchings:** excellent with red meats, roasts, braised meat, feathered game and also with mature cheeses.

**Storage:** bottles lying down, at a temperature of not over 18° Celsius, away from the light.

**Longevity:** 8/10 years if well stored.