

Refosco dal Peduncolo Rosso Lison Pramaggiore DOC

GRAPES :	Refosco dal Peduncolo Rosso
PRODUCTION ZONE:	Lison - Pramaggiore
ALTITUDE:	At sea level
TYPE OF SOIL:	Clay, of fluvatile and alluvial origin
TRAINING SYSTEM:	Sylvoz and spurred cordon
PLANT DENSITY:	3,000 - 5,000 vines per hectare (1,215 - 2,025 per acre)
HARVEST PERIOD:	The second half of September
ALCOHOL LEVEL:	12,50 % vol.
SERVING TEMPERATURE:	16 - 18 °C
RECOMMENDED GLASS:	A large Bordeaux-style glass, narrowing at the rim
AGING POTENTIAL:	4/5 years

TECHNICAL INFORMATION

Traditional red wine vinification is carried out: the must remains in contact with the skins for 8-12 days.

The wine then goes into stainless steel tanks, where it completes its fermentation in 8-10 days at 25-30 °C.

TASTING NOTE

It is ruby red in color, with faint purplish nuances. Its bouquet displays good intensity and character, with fruity notes of cherries and blackberries combining with floral sensations of sweet violets. The wine has a full, clean flavor, with an attractive undertone of bitter cherries.

FOOD MATCHINGS

It goes well with pasta or rice dishes with flavorful sauces, or with pulse-based soups. It is also excellent with beef, kid and lamb.

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Santa Margherita