

Refosco Impronta del Fondatore Lison Pramaggiore DOC

GRAPES:	Refosco dal Peduncolo Rosso
PRODUCTION AREA:	Portogruaro
ASPECT AND ELEVATION:	At sea level
SOIL TYPE:	Clay and limestone of fluvial and lagoon origin
TRAINING SYSTEM:	Guyot
PLANTING DENSITY:	5,200 - 5,300 vines per hectare (2,105 - 2,145 per acre)
HARVEST PERIOD:	Mid October
ALCOHOL CONTENT:	13,50 % vol.
SERVING TEMPERATURE:	18 - 20 °C (64 - 68 °F)
RECOMMENDED GLASS:	Broad-bowled Bordeaux, narrowing towards the rim
AGEING POTENTIAL:	5/7 years

TECHNICAL INFORMATION

The grapes are harvested in mid October. Maceration on the skins at a temperature of 28 °C, with frequent pump-overs, lasts for about ten days. When malolactic fermentation is complete, some of the wine is racked into French oak barriques, to be blended with the remainder, which ages in steel tanks, after maturation.

TASTING NOTE

Deep, assertive ruby red; broad, long-lingering aromatics hinting at Parma violets and red berry fruits; intense, persistent flavour perked up by attractively husky tannins and a varietal twist of bitterness at the back.

FOOD MATCHINGS

Full-flavoured legume soups, mixed boiled meats and thin-sliced beef with rocket.

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Santa Margherita