

Refosco dal Peduncolo Rosso Venezia DOC

GRAPE VARIETIES:	Refosco dal Peduncolo Rosso
PRODUCTION DISTRICT:	Eastern area of the Province of Venice
ALTITUDE:	Lowlands
SOIL TYPE:	Fluvial, alluvial clay
TRAINING SYSTEM:	Double-arched cane
VINE DENSITY:	3,000 - 5,000 plants per hectare
HARVEST PERIOD:	Second half of September
ALCOHOL CONTENT:	12.5 % vol.
SERVING TEMPERATURE:	16 - 18 °C
RECOMMENDED GLASS:	Bordeaux-style with broad bowl narrowing towards the rim
AGEING POTENTIAL:	4/5 years
BOTTLES PER BOX:	6
FORMAT (CL):	75

TECHNICAL SPECIFICATIONS

The must is fermented on the skins for 8-12 days, before being transferred to stainless-steel tanks for a further fermentation period of 8-10 days at a temperature of 25-30 °C.

SENSORY PROFILE

Deep red, with faint purplish highlights. The nose is concentrated, with good personality, offering fruity notes of cherries and blackberries accompanied by floral hints of Parma violets. On the palate, the wine is full bodied and clean, with a pleasantly bitterish finish.

FOOD PAIRINGS

A suitable accompaniment to starters with full-flavoured sauces and legume soups. Excellent with beef, kid, lamb and hard cheeses.

Refosco dal Peduncolo Rosso

