



# Refosco

The "refosco dal peduncolo rosso" is an autochthon vine of the region Friuli, more specifically from the Carso. It has been developed in the zone of Portogruaro, Lison and Paramaggiore. Over recent decades, it is cultivated along the banks of the river Piave.

## Dati analitici

**Alcohol content:** 12,40 % vol

**Reducing sugars:** 11,20 g/l

**Fixed acidity:** 4,70 g/l

**Ph:** 3,76

**Total sulfur:** 135 mg/l

## Grappolo

Very winged, pyramid-shaped, more than 20 cm long, the two wings are clearly visible but compact. Stalk has a vinous-red color at the ripening (from which derives the name). Medium-sized berries, tending to elliptical, with a rather light peel. Soft, acidulous and neutral flesh, deep blue color.

**VINEYARDS:** Ha 0,50

**VINESTOCKS PER HECTARE:** 3350 vines

**YEAR OF PLANTING:** 2007

**TRAINING SYSTEM:** sylvoz

**SOIL TYPE:** clayey of medium consistency

**VINTAGE:** mechanical harvest

**VINIFICATION:** de-stemming and crushing, fermentation with selected yeasts at a temperature of 26° C in steel fermenters with frequent pumping over for approximately 6 days. Racking and end of fermentation at 20 ° C, decanting and rest on fine lees until the time of filtration with tangential filter during the month of December. Stabilization 10 days at 0 ° C

**BOTTLED:** at Cantine Introvigne (TV).

## Il Vino

Full bodied of an intense red color like as the maraschino cherry, has a considerable range of fruity hints: raspberry, blackcurrants and wild blackberries. For its natural vocation has a slightly herbaceous flavor. Balanced and moderately tannic, pleasantly bitterish finale, typical of this variety. Lively wine, a bit "peevish" when young, then becomes gentle and docile.

## Accostamenti Gastronomici

It's a versatile wine, accompanies red meats, stews, poultry, game and also roasts.

Serving temperature: 16 °C.

