



ALTÙRIS®

VIGNAIOLI IN TERRE DI CONFINE



REFOSCO DAL PEDUNCOLO ROSSO

PRODUCTION ZONE

Plains and hills close to Cividale del Friuli (NE Italy)

VARIETAL

Refosco dal peduncolo rosso

GROWING SYSTEM

Guyot and Friuli single inverted

HARVEST PERIOD

September

WINEMAKING

The grapes are gently destemmed before crushing. The must thus obtained is left to ferment together with the skins at controlled temperature with frequent pumping over in order to extract color and flavour. After racking, aging takes place in glass-lined cement tanks.

ALCOHOL

13% vol. average

COLOUR

Intense ruby red tending to purplish.

TASTING NOTES

Intense and pleasant, with great elegance, and personality showing the typical flavors of the varietal. Vinous and fruity fragrances with notes of blackberry, blackcurrant and blueberry; subtle hints of green pepper are also noticed. On the palate it is soft and dry with vinous flavours and lively tannins.

SERVING TEMPERATURE

16-18 °C

SUGGESTED PAIRING

Stuffed quail, shin of pork, meats on a skewer, a good pairing for game or casserole.

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