









REFOSCO DAL PEDUNCOLO ROSSO

Designation

IGP Venezia Giulia

Production zone

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

Varieta

Refosco dal Peduncolo Rosso

Growing system

Guyot and Friuli single inverted

Harvest period

September

Alcohol

13% vol.

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.