

Refosco dal Peduncolo Rosso Veneto IGT

The vinification of this red wine is carried out with the aid of selected yeasts: the must/wine remains in contact with the skins for 8 - 12 days. It then goes into special tanks where it completes its fermentation at 25 °C (77 °F).

TASTE PROFILE

A red wine with a marked personality and a characteristic deep red color. It displays rich scents of wild berries and has a long finish with attractive faintly bitter tones.

SERVING SUGGESTIONS

It is particularly suitable for meat dishes, from mixed grills to game.

GRAPES	Refosco dal Peduncolo Rosso
PRODUCTION ZONE	The Veneto
ALTITUDE	Land on the plain
TYPE OF SOIL	Of riverine alluvial origin, clayey
VINE TRAINING SYSTEM	Sylvoz, Guyot
PLANT DENSITY	3.000 - 5.350 vines per hectare (1.210 - 2.165 per acre)
PERIOD OF HARVEST	Second half of September
ALCOHOL LEVEL	12,50% vol.
SERVING TEMPERATURE	16 - 18 °C (61 - 64 °F)
RECOMMENDED GLASS	A large glass, narrowing at the rim
AGING POTENTIAL	4/5 years
BOTTLES PER CARTON	6
BOTTLE SIZES (cl)	75

