

## TECHNICAL DATA

### REFOSCO DAL PEDUNCOLO ROSSO



<b>Variety</b>	Refosco dal Peduncolo Rosso
<b>Production zone</b>	Friuli Venezia Giulia
<b>Denomination</b>	Friuli DOP
<b>Type of Soil</b>	Sandy – Skeletal Soil
<b>Training system</b>	Sylvoz, Cordon spur system and others
<b>Plants per hectare</b>	From 3.000-4.000
<b>Harvest period</b>	Third September decade
<b>Fermentation</b>	In red, in Steel tank, 23-25°C
<b>Refining</b>	In Steel tank
<b>Alcohol content</b>	12,5 % vol.
<b>Residual sugar</b>	3,5 g/l pH 3.50-3.60
<b>Packaging</b>	Boxes with 6 bottles
<b>Serving temperature</b>	16 – 18 °C
<b>Stopper</b>	Synthetic cork
<b>Colour</b>	Ruby red with violet hues
<b>Aroma</b>	Intensive floral notes of red berries, fruity and spiced notes of underbrush
<b>Flavour</b>	Full rounded body, with dense tannins perfectly integrated with sweet fruit
<b>Accompaniment</b>	Red meats, roasts, mature or moderately mature cheese

***Contains sulphites***  
*Consumption for minors is prohibited*