



USA \$ 20,39

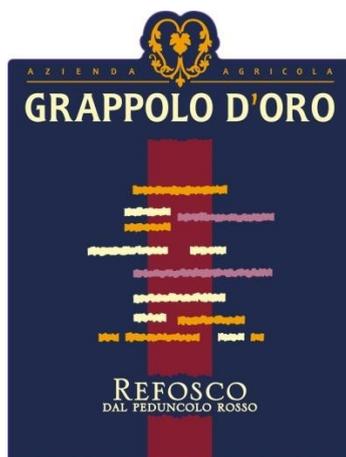
Refosco dal peduncolo rosso

Serve at 16° - 18°

Ruby red wine with violet reflections. Intense, herbaceous aroma with notes reminiscent of wild blackberry and wild berries. The flavor is strong, tannic and pleasantly bitter. Excellent with fatty meats.

GRAPPOLO D'ORO

REFOSCO DAL PEDUNCOLO ROSSO



ANALYTICAL DATA
ALCOHOL (% VOL) 13,00
DRY SUGARS
VINTAGE 2019

<u>Grape variety:</u>	Refosco dal peduncolo rosso 100%
<u>Designation:</u>	Friuli Colli orientali
<u>Designation:</u>	DOC
<u>Soil type:</u>	marls and sandstones of Eocene origin
<u>Harvest time:</u>	end of October
<u>Harvesting method:</u>	manual

Vinification:

Grapes are destemmed, crushed and the must obtained is left to macerate and ferment in contact with skins. In the initial phase of maceration are made about 3 delectates in order to favor the passage of color and noble tannins from skins to the fermenting must while in the final phase of maceration are frequent pumping over of short duration. After racking, the malolactic fermentation takes place at a temperature of about 20° C (68° F).

Refinement:

In the following months the wine is decanted and aged in steel tanks until the moment of bottling which takes place partly in April and mainly in August when the wine is more mature.

Sensory Notes:

Color: ruby red with violet reflections.

Bouquet: the bouquet is vinous, intense and herbaceous with notes reminiscent of wild blackberry and berries.

Taste: the taste is strong, slightly tannic, with a pleasantly bitterish aftertaste.

Food pairing: it goes well with fatty meats and rustic dishes, in particular with Friuli cuisine.

Serving Temperature:

16 - 18°C

Voor prijs / leveringscondities:

❖ Contact Mr. Pieter Dubbeld +31 (0) 10.307.2291 – peter@catcolne.com

Price free delivered USA \$ 20,39 per bottle

For orders and information in USA please contact

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