

GRILLOLE

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REFOSCO DAL PEDUNCOLO ROSSO DOC FRIULI COLLI ORIENTALI

GRAPES: 100% Refosco

YEARS OF PLANTING: 1996 - 2003

VINEYARD: grassy – not irrigated, cultivation systeme Guyot.

VINIFICATION: The meticulous manual selection of the grapes follows de-stemming and fermentation for about 18 days at a controlled temperature of 26/27 ° C, with frequent pumping over

RIPENING: in oak barrel of 500Lt for 24 month

TASTING NOTES:

Very intense ruby red color, almost impenetrable. The nose is initially fruity notes of wild blackberry

marasca cherry, raspberry and black currant. The aging in oak barrels enriches it with spicy tertiary nuances and light notes of toasting and tobacco.

On the palate the flavor of the Refosco is decided, with round and graceful tannins and a slightly bitter background. The structure is that of an important wine, full bodied and with good aromatic persistence

PAIRING:

it goes well with meat dishes from the traditional Friulian cuisine. For example we can accompany the Refosco to cotechino, to the "musetto" with brovada, to pork ribs, to baked pork shin. Excellent also with game dishes.



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