

REFOSCO DAL PEDUNCOLO ROSSO SUPERIORE VALPANERA 2014

Type: still dry red.

Grapes: Refosco dal peduncolo rosso 100%.

Production area: DOC Friuli Aquileia (Udine) IT.

Bottles produced: 15,000. L. 0.750.

Winemaking

Late harvest between late September and early October.

Fermentation in steel tanks for about 15 days.

Aged for 6 months in French oak barrels plus 12 months in large Slavonian oak barrels and at least 6 months in bottle before being placed on the market.

Alcohol content: 13%.

Tasting notes

Bright ruby red wine with aromas of blackberry and raspberry herbaceous hints; good structure on the palate with fruity notes and a persistent finish.

It is refined with aging.

The qualitative peak goes from 1 to 5 years.

Serving temperature: 16-18 ° C.

Pairings: All types of meat and mature cheeses; it is enhanced with roasts and game.

Vineyards

Height above sea level: about 10 m;

soil type: clayey; exposure: North-South;

breeding: unilateral guyot; age of the vines: 15 - 20 years;

plant density / hectare: 5000; quintals / hectare yield: 80.

Acknowledgments

Luca Maroni: 91 points; Jancis Robinson: 16.5 / 20; Berliner Wine: Silver Trophy; Decanter: bronze; IWSC bronze.

Bottle format: 375 and 750 ml.

