



Refosco Superiore DOC



VINTAGE
2013



APPELLATION
Friuli Aquileia DOC
Superiore



AREA
Cervignano, Friuli



GRAPES
Refosco dal
Peduncolo Rosso



ALCOHOL LEVEL
13.5%



SERVING TEMPERATURE
61°F



BOTTLE SIZE
750 ml

VINIFICATION

After crushing the selected grape bunches, the must is macerated for 8-12 days in vertical vinification tanks, which encourages considerable extraction of color and polyphenolic substances adding depth and complexity to the wine. Upon completion of the malolactic fermentation, the wine matures for 6 months in Slavonian oak barrels.

COLOR

A bright and luminous ruby-red color.

BOUQUET

Fine and intensely fruity with scents of wild blackberries and notes of flowers and herbs.

PALATE

Dry, harmonious and full-bodied, with a strong character and long, pleasant aftertaste.

FOOD PAIRINGS

This wine is a perfect match for roasted chicken and pasta dishes.



CAMPAGNA FINANZIATA AI SENSI
DEL REGOLAMENTO CE N. 1308/13



CAMPAGNA SUPPORTED
BY REGULATION EC N. 1308/13