



Refosco Superiore DOC



VINTAGE
2013



APPELLATION
Friuli Aquileia DOC
Superiore



AREA
Cervignano, Friuli



GRAPES
Refosco dal
Peduncolo Rosso



ALCOHOL LEVEL
13%



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

Ruby-purple in color and nearly opaque.

BOUQUET

Strawberry and plum with hints of sweet milk chocolate, jasmine, and spiced herbs.

PALATE

Medium bodied and rich revealing juicy cranberry, roasted coffee, and chewy tannins that lead to long and mineral driven finish.

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