

Salariaiis



REFOSCO DAL
PEDUNCOLO ROSSO



FRIULI VENEZIA GIULIA



END OF SEPTEMBER



18-20° C

REFOSCO DAL PEDUNCOLO ROSSO

FRIULI DOC

It goes perfectly with braised and grilled red meats, poultry and mature cheeses.

Colour: ruby red with violet hues.

Nose: austere, elegant with cherry, blackberry and white pepper accents. Slightly herbaceous.

Taste: medium structure, robust with light tannins; good acidity.

AGRONOMICAL DATA

Appellation	Friuli DOC
Altitude (s.l.m.)	50-150 metres
Type of soil	Sandy, medium texture clay
Vines orientation	Double-arched cane
Stumps/ha	3700
Yield q.Li/ha	150

OENOLOGICAL DATA

Vinification	Maceration 20/25 days
Malolactic fermentation	Yes, just after racking
Ageing	10% in barrel for a few months
Mellowing length	60 days before sale

ANALYTICAL DATA

% of grape's yield in wine	70%
Dry extract (gr/lit)	30
Total acidity (gr/lit)	6.2 ÷ 6.5
Ph	3.3 ÷ 3.5
Residual sugars (gr/lit)	4 ÷ 5
Alcohol	12.5% vol.

