



REFOSCO

Friuli Venezia-Giulia, Italy

Ronchi di Cialla

www.ronchidicialla.it

Method & Production

Maceration in stainless steel at controlled temperature for about 15 days. Fermentation is conducted using local yeasts. The wine ages for 12 months on the lees in stainless steel, followed by aging in bottle for at least 6 months before release.

Tasting Notes

Deep ruby red in color and bright with violet reflections. Elegant and fruity bouquet. Hints of ripe cherries, blackberry and small red berries, with delicate balsamic notes. Dry, moderately tannic, elegant and complex.

Food Matching

Cod Vicentina

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan
Red Wine									
RC0817	Refosco	Refosco	2017	12.5%	Cork	6X0.75l	No	No	No