



REFOSCO DAL PEDUNCOLO ROSSO

Friuli Venezia-Giulia, Italy
Russolo



www.russolo.it

Method & Production

Manual harvest. After being gently pressed, the grapes are left to macerate in stainless steel for 5-8 days. The wine undergoes a malolactic fermentation before the alcoholic fermentation occurs in stainless steel using selected yeasts. The maceration temperature is kept low to preserve the fruity purity. 12 months ageing in barriques and tonneau.

Tasting Notes

Deep red-purplish wine. Intense notes of wild blackberries, mixed berries and prunes, meet spicy undertones. Pleasant tannin structure and acid balance.

Food Matching

Excellent with game dishes

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
RU0819	Refosco dal Peduncolo Rosso	Refosco dal Peduncolo Rosso	2019	13.0%	Cork	6X0.75lt	No	No	Yes	No