



## REFOSCO 'COLLEZIONE'

Friuli Venezia-Giulia, Italy

Russolo

[www.russolo.it](http://www.russolo.it)

### Method & Production

Crushed grapes are macerated on skins for 8-10 days within glass-coated cement vessels. During this process, the *dèstasse* technique allows the extraction of noble polyphenols. The maceration temperature is regulated at 26°C.

### Tasting Notes

The color is ruby red, with violet reflections that mellow with aging. The bouquet is clean and complex with notes of wild berries. Intense, herbaceous. During the maturation in wood it acquires spicy hints of roasted coffee beans and pepper. On the palate it is elegant, dry, rich, well balanced and slightly tannic with a reminiscent of liquorice.

### Food Matching

It goes well with rich meats and traditional Friulian country dishes. Excellent with wild game courses.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan
<b>Red Wine</b>									
RU1116	Refosco 'Collezione'	Refosco dal Peduncolo Rosso	2016	13.0%	Cork	6X0.75lt	No	No	No