

REFOSCO 2017

This ancient native vine, praised by Pliny, is the archetypal Friulian black grape. With high acidity and fresh fruit flavours, it is a wine that cleanses the palate. It has a full flavour with a pleasant harmonious background.

Vineyard:

Classification:	DOC Friuli Colli Orientali
Terroir:	Loam
Exposure:	South-West
Grape:	100% Refosco
Pruning Technique:	Single Guyot cane pruning
Production per Hectar:	6 tonnes

Winery:

The temperature during fermentation was maintained at around 27° C. The wine was regularly punched down using the Ganymede method during the maceration period, which lasted for 18 days. At the end of the alcoholic fermentation the wine was pressed immediately and put back into stainless steel tanks, in which it underwent malolactic fermentation, half of the wine is then aged in oak barrels of second and third passage (no new oak) for around eight months.

Analysis:

Total alcohol:	13,03 %
Residual sugar:	0,2 g/l
Total acidity:	4,2 g/l
Total dry extract:	25,0 g/l
Total sulphites:	24 mg/l

Tasting Notes:

Colour: Bright ruby.

Nose: A fresh aroma of red cherries, plums, together with flowery sensations of violet.

Palate: Medium to full bodied, with simple fruity flavours and a prominent acidity, typical of this varietal.