

REFOSCO

DAL PEDUNCOLO ROSSO

DENOMINATION	Igt Veneto.
VINEYARD LOCATION	Costa of Breganze.
SOIL TYPE AND EXPOSURE	Volcanic hills, 200 m above sea level, south-east exposure.
GRAPE VARIETY	100% Refosco dal Peduncolo Rosso.
VINIFICATION	Red vinification, de-stemming and maceration with pump-over and punch down of the cap lasting 5 days.
AGEING	At the end of the fermentation period, wine is decanted and it refines with its noble lees for 6 months.
ALCOHOL BY VOLUME	12,5 % vol.
SERVING TEMPERATURE	16-18° C.
COLOUR	Brilliant ruby red with purple reflection.
TASTING NOTES, NOSE	Intense; typical scent remembering dewberries with grassy hints.
TASTING NOTES, PALATE	Dry, warm and full-bodied with a pleasant bitterish finish.
FOOD PAIRINGS	Pork grilled meat or our traditional homemade “ <i>Sopressa</i> ” (salami).

Refosco dal Peduncolo Rosso is named after the red color of its peduncle which is the base of the grape-stalk.

This vine variety, also cultivated in other Italian wine regions, has always been grown by Vitacchio family: in fact our Refosco dal Peduncolo Rosso vineyard is 50 years old.

Our volcanic soils give a ruby red wine with charming purple reflections. It has an intense and pleasant scent referring to wild blackberries, a stuffing and sapid flavor with a light bitter note finish.

