

# Refosco dal Peduncolo Rosso IGT Veneto

## Red wines



releases excellent body-acidity balance when sampled, taste is introduced by a fruity nose with spicy notes which contribute to the mild richness of this wine



### Name and Denomination

Refosco dal Peduncolo Rosso I.G.T. Veneto

Grape variety 100% Refosco dal Peduncolo Rosso

Alcohol content 12% vol.

Optimal serving temperature 16-18°C

### Gastronomic matches

the aromas and elegant fruity flavour make Refosco an excellent wine to be served with grilled and stewed red meats.

### Origin

vineyards in the Treviso countryside.

### Winemaking

short maceration at low temperature to preserve the fragrance of the fruity aromas.

### Storage and ageing

in the cellar, at controlled humidity and a temperature of 10-12°C. With a slight ageing, the tannic nuances lessen, giving way to a great balance.

### Colour

intense ruby red with clear purplish tones.

### Bouquet

reminiscent of strawberries, maraschino cherries and blackberries with spiced overtones like pepper and cinnamon.

### Flavour

dry and well balanced between the robustness and acidity that it holds. The fragrance of the fruity aromas is very balanced.

### Packaging

in 75 cl bordeaux reale bottles in boxes of 6.

### The Winemaker's notes...

with the fermentation in contact with the skins at low temperature, we were able to enhance the varietal characteristics that make Refosco dal Peduncolo Rosso a fruity wine with fresh aromas that wins over demanding palates, whilst respecting the wine's natural properties.

### Prizes

2015 - Dama D'oro Enoconegliano

2011 - Dama D'oro Enoconegliano

