

## REFOSCO dal peduncolo rosso

D.O.C. - Friuli Colli Orientali - annata 2013

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Variety of grapes:

Refosco dal peduncolo rosso 100%

Vineyards location:

Torreano (UD)

Growing method:

Guyot, 5.000-5.500 plants/ha, vineyard planted from 1997 al 2009.

Yield/hectar:

55 quintals

Vinification techniques:

By hand, in crates, at full maturity. Grapes softly destemmed and crushed. Fermentation achieved at constant temperature of 26°-28°C. Maceration on skins for 15-20 days.

Ageing and fining:

All the wine is left to refine in barrels of 225 and 500 litres of massive oak, for 18 months, when will be assembled. After 6 months from the assembly start the bottling. Refining in bottle for 6 months and finally proceeds to commercialization.

Characteristics:

Garnet red colour with violet reflections. Its aroma is perceived like a red fruit salad (blueberries, black currants, Black-Berry, plum) enriched by noble notes of spices, leather, vanilla and cocoa. Strong taste, slightly tannic and pleasantly bitterish. On the palate slightly extends itself recalling olfactory notes with a warm and inviting feeling, slightly tannic and deep, features of this native grape, decisive and without compromise.

Alcohol content of wine:

13 %Vol

Total acidity:

4,91 g/l

Bottle:

Green glass from lt. 0.75

Gastronomic combinations:

Wine for 'fatty' meats and pork dishes, sauces, bushmeat and medium-aged cheeses. Ideal companion for traditional cuisine of Friuli, "musetto" and "brovada", pork knuckle, roasts and the classic bean soup.

Serving temperature: 18° - 20°C.