



REFOSCO DAL PEDUNCOLO ROSSO



Production area: Friuli Venezia-Giulia



Vine: 100% Refosco dal Peduncolo Rosso



Vine training system: Guyot method – sixth planting distances with 4500 vines per hectare



Grape harvesting: The actual harvest begins after about 15/20 days of drying, generally around the first half of October. The grapes are then taken to the cellar for a further qualitative selection and are then destined for winemaking



Wine making: The grapes are harvested at the best degree of sugar and phenolic maturity and delicately destemmed and pressed. Once the fermentation-maceration has begun within controlled temperature stainless steel fermenters, frequent refills and délestage are performed for about seven days to facilitate the extraction of the aromatic and phenolic component from the skins. Subsequently grinding takes place and the alcoholic and malolactic fermentation is terminated. The wine is left to mature in stainless steel tanks for about 5 months. When this period is completed bottling is carried out followed by refining in the bottle before being marketed



Colour: Intense ruby red with purple reflections



Sensory notes: It has a rich and intense bouquet, with fruity hints that recall maraschino cherry, plum and small fruits. Your palate will find the sensations perceived by its fragrance which are pleasantly linked to a slight tannicity



Gastronomic pairing: It perfectly accompanies typical fatty pork, loin pork, poultry and wild game or typical stews



Serving temperature: 16-18° C



Alcohol content: 13% Vol.



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