

Russolo Refosco dal Peduncolo Rosso

Denomination:

Friuli Venezia Giulia D.O.C.

Vine:

Refosco dal Peduncolo Rosso

Exposure of the vineyards:

East/North East - West/South West

Growing system:

Cappuccina

Type of climate:

Warm temperate climate, with harsh winters and hot summers marked by significant night temperature variations. The considerable rainfall brings on average around 1.350 millimeters of water onto the soil over the course of a year.

Harvest period:

End of September/first half of October

Fermentation temperature:

16/18°Celsius depending on the cultivar

Duration of fermentation:

5/8 days

Organoleptic notes:

Deep coloured wine with violet reflections. An intense, herbaceous, vinous aroma, with notes reminiscent of wild blackberries, berries and plums. During aging, spicy notes develop more and more. The tannin acidity balance is pleasant.



Location of the vineyards:

San Quirino - Friuli - Italy

Altitude of the vineyards:

105 meters above sea level

Plant density:

4.500 vines per hectare

Type of soil:

Flatt area made up of the alluvial fan of the Cellina stream. It is a thick mattress of alluvial sediments of calcareous-dolomitic nature of fluvioglacial origin located at the foot of the Friulian Dolomites.

Fermentation:

In stainless steel tanks with temperature control

Malolactic Fermentation:

Contextual to alcoholic fermentation

Bottling period:

About two years after the harvest

Pairings:

Wine for fatty meats and rustic dishes typical of the traditional Friulian cuisine. It goes very well with game dishes. Ideal serving temperature of 18-20° C.