



REFOSCO DAL PEDUNCOLO ROSSO

Friuli Venezia-Giulia, Italy

Russolo



www.russolo.it

Method & Production

Manual harvest. After being gently pressed, the grapes are left to macerate in stainless steel for 5-8 days. The wine undergoes a malolactic fermentation before the alcoholic fermentation occurs in stainless steel using selected yeasts. The maceration temperature is kept low to preserve the fruity purity. 12 months ageing in barriques and tonneau.

Tasting Notes

Deep red-purplish wine. Intense notes of wild blackberries, mixed berries and prunes, meet spicy undertones. Pleasant tannin structure and acid balance.

Food Matching

Excellent with game dishes

| Code | Label name | Grape variety | Vintage | Alcohol | Closure type | Case size | Organic | Biodynamic | Vegan | Natural |
|-----------------|-----------------------------|-----------------------------|---------|---------|--------------|-----------|---------|------------|-------|---------|
| Red Wine | | | | | | | | | | |
| RU0820 | Refosco dal Peduncolo Rosso | Refosco dal Peduncolo Rosso | 2020 | 13.0% | Cork | 6X0.75lt | No | No | Yes | No |