



## Refosco Riserva

**Classification:** Dop Friuli Latisana

**Grapes:** Refosco dal Peduncolo Rosso

**Vineyard location:** Friuli Venezia Giulia – Palazzolo dello Stella – Udine

**Soil composition:** 60% clay, silt and sand

**Training system:** Guyot

**Vines per hectare:** 4700

**Yield (Q per Hectare):** 80 q/ha

**Harvest period:** first days of October

**Fermentation temperature:** 25°C

**Vinification method:** 20 day maceration on the marcs and thermo-controlled alcoholic fermentation.

**Maturation:** aged in French oak barrels medium toasting

**Maturation bottle:** 6 months

**Formats:** 750 ml

**Serving temperature:** 18-20°C

**Recommened Glass:** Baloon

## Tasting notes

**Color:** dark ruby red with garnet hues

**Nose:** spices

**Palate:** ripe and lightly tannic

**Serve with:** wild game, red and grill meat

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