



Refosco dal Peduncolo Rosso

Classification: Dop Friuli

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: 4900

Yield (Q per Hectare): 90 q/ha

Harvest period: first days of October

Fermentation temperature: 25°C

Vinification method: marcs are left to macerate for 10 days. Alcoholic fermentation at controlled temperature.

Maturation bottle: 3 months

Formats: 750 ml

Serving temperature: 16-18°C

Recommened Glass: baloon

Tasting notes

Color: ruby red color with purple hues

Nose: wild blackberries, berries

Palate: well-balanced, strong, lightly tannic

Serve with: fatty or grill meats, stew

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