

Reds - Black Label

VALERIO MARINIG PREPOTTO



REFOSCO DAL PEDUNCOLO ROSSO

GRAPE VARIETY Refosco dal Peduncolo Rosso

D.O.C. Friuli Colli Orientali

VINEYARD DENSITY 5000 vines /ha

ALTITUDE 100 m.a.s.l.

CULTIVATION METHOD Guyot

TYPE OF SOIL Permanent grassing

HARVEST By hand

VINIFICATION De-stemming crushing, maceration and fermentation with selected yeasts in contact with the peels for about 15-20 days at a controlled temperature with progressive separation of the seeds, soft pressing

REFINEMENT In *tonneaux* and *barrisques*: 20 months with periodical *bâtonnages*; in bottle: variable between 6 and 12 months

ALCOHOL 13%-14% vol. depending on the vintage

SERVING TEMPERATURE 18 °C

CHARACTERISTICS AND PAIRINGS With an impenetrable ruby red colour, it is slightly herbaceous to the nose, with hints of red fruits in spirit, plums and cherries. On the palate it is fresh, tannic, spicy. Mature, it reveals balsamic and ethereal aromas. Perfect with traditional Friulian dishes: gnocchi with game, salami, *musetto*, *frico*

CATEGORY BLACK LABEL

TYPE DRY RED