



**GRAPES:** 100% Refosco

**PRODUCTION ZONE:** Cormons (Gorizia), Friuli

**APPELLATION:** Venezia Giulia IGT (*Indicazione Geografica Tipica*)

**SOIL:** Sandy-clayey, very stony

**AGE OF VINES:** 30 years old

**TRAINING SYSTEM:** Double reversed fruiting cane

**DENSITY OF VINES:** 4,500 per hectare (1,821 per acre)

**HARVEST TIME:** September 20<sup>th</sup>-30<sup>th</sup>; manual

**VINIFICATION METHOD:** Fermentation in stainless steel at 23°-25° C (73.4-77° F)

**AGEING:** In stainless steel tanks up to bottling

**ALCOHOL CONT. BY VOL.:** 13%

**PACKAGING:** 12 bottles per carton

**SERVING TEMPERATURE:** 17°-18° C (62.6-64.4° F)

**CLOSURE:** Screw-cap

**TOTAL PRODUCTION:** 300 cs.

### **TASTING NOTES**

**COLOR:** Deep ruby red with subtle purple reflections

**BOUQUET:** Intense, fruity with spicy notes

**PALATE:** Fresh and fruity, good depth and persistence

**FOOD PAIRING:** Red meat, game and savory cheeses