

Elisir of REFOSCO

The origin of the process is unknown. The cooked must was used since ancient times, but the first descriptions of this product date back to the late Middle Ages and the Renaissance.

PROCESSING: The freshly pressed grape juice without any other additions undergoes a cooking process in open boilers over direct heat. The following step follows a natural fermentation of cooked must, which later is decanted in between the various series of barrels, where the slow aging takes place under the careful supervision of the producer.

COLOR: The color is typically dark brown, strong and shiny.

DENSITY: Considerable, in an appropriate and fluent syrupy.

FRAGRANCE: Characteristic bouquet, fragrant, complex and well integrated, penetrating and persistent, balanced with pleasant acidity.

PALATE: Characteristic sweet and sour touch, well balanced, vivid with well-appreciated acidity. Full, velvety, intense and persistent, in good harmony with their own flavor characteristics.

USE: The Elisir of Refosco is a product of great versatility.

THE PAIRINGS:

12 years: Has reached the level of density and aromatic quality that can be consumed only in minimum quantity (few drops, raw) on top of excellent dishes during important occasions.

Perfect match with exquisite meat and fish, matured hard cheese, strawberries and ice-cream;

6 years: Mainly used to season meat, rice, cheese, grilled or sauteed vegetables and carpaccio (thinly sliced raw meat);

3 years: Goes well with salads and can also be used for cooking.



12 years 0,25 l

3 years 0,5 l

6 years 0,25 l