



# Refosco

## dal Peduncolo Rosso



### Appellation

Friuli Aquileia DOC



### Grapes

Refosco dal Peduncolo Rosso



### Vineyards

Situated in the property of Scodovacca and Villa Vicentina, on a clay soil



### Harvest

Second week of September



### Vinification

Fermentation in stainless steel tanks



### Yield

100 q/ha



### Production

30.000 bottles



### Ageing Potential

Best between 1/4 years from bottling



### Tasting Notes

Intense ruby red with violet hues. Its fruity bouquet recalls blackberry, raspberry and fruits of the forest. To the palate its typical acidity and tannins enhance freshness and flavours of brushwood. The finish is dry and lingering



### Technical Data

Alcohol	12,5 %
Residual Sugar	2,0 g/l
Total Acidity	5,0 g/l
Non-Reducing Extract	26,0 g/l



**VALPANERA**