



0.75 / 1.5



Refosco dal Peduncolo Rosso

Riserva



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 half of September, whereas a 10% of the grapes is left on the plant for raising until the first half of October



Vinification and Maturation

Fermentation in stainless steel tanks. It refines 24 months in French oak barriques and large barrels and then in bottles for 6 months



Yield

60 q/ha



Production

5.000 bottles



Ageing Potential

It evolves very well over the years, if properly cellared



Tasting Notes

Deep ruby red with garnet reflections. Enticing and rich nose with spicy notes of sweet tobacco and coffee. The palate is elegant and full-bodied, featuring flavours of ripe fruits and jam. Rounded and long finish with fine and evolved tannins



Technical Data

Alcohol	13,5 %
Residual Sugar	1,5 g/l
Total Acidity	5,2 g/l
Non-Reducing Extract	27,5 g/l



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