



Refosco dal Peduncolo Rosso Superiore



Appellation
Friuli Aquileia DOC



Grapes
Refosco dal Peduncolo Rosso



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



Harvest
Between the end of September and the beginning of October



Vinification and Maturation
Fermentation in stainless steel tanks, followed by a refinement in French oak barriques and large barrels for 12 months and in bottles for 6 months



Yield
80 q/ha



Production
15.000 bottles



Ageing Potential
Best between 1/5 years from bottling



Tasting Notes
Intense and vivid ruby red. To the nose scents of blackberry and raspberry. The taste is herbaceous with hints of ripe red fruits and plum; its bitterish edge improves to a smoother taste with the age. Long finish



Technical Data

Alcohol	13,0 %
Residual Sugar	1,5 g/l
Total Acidity	5,0 g/l
Non-Reducing Extract	26,5 g/l



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