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Refosco Dal Peduncolo Rosso *D.O.C. Lison Pramaggiore Riserva*

PRODUCTION AREA

Lison di Portogruaro: the area is located on the border between Veneto and Friuli regions, at about 20 km from the Adriatic coast and 60 km from the Alps

VINEYARD CULTIVATION METHOD

Organic since 1993

SOIL TYPE

Clay (53% of content) and limestone in the deeper layer (calcium carbonate), alkaline of alluvial origin

GRAPE VARIETY

100% Refosco Dal Peduncolo Rosso

VINEYARD FEATURES

1,93 hectares planted in 1992, trained into Sylvoz system, with a planting density of 3500 vines/ha, located at 5 m above sea level and oriented to the North-South; manual harvest and yield of 75 q/ha

VINTAGE

2017

VINIFICATION AND AGEING

Crushing and maceration for 10 days at a controlled temperature of 26-28°C in stainless steel tanks, daily pumping-over and soft pressing at the end of fermentation to extract only the noblest components from the skins; 12 months of ageing in vitrified concrete tanks and 18 months in 45 hL medium-toasted French oak barrels; at least 3 months of ageing in bottles before sale

BOTTLING

April 10th 2020, or Good Friday, as the old Venetian tradition; 3300 bottles produced in 75 cl size

WINE ANALYSIS

Alc/vol: 13%; acidity 5,25 g/L; pH 3,7; residual sugar 0,40 g/L; dry extract 29 g/L

SENSORY ANALYSIS

Ruby red with vivid purple reflections. On the nose pleasant and intense notes of small red berries and musk, with an elegant finish that recalls vanilla and pepper. On the palate robust, broad and persistent; the savoury note stands out and there is a pleasant silky finish thanks to round, ripe tannins, with a spicy aftertaste and hints of red berries

IDEAL SERVING TEMPERATURE

16-18°C

PAIRING ADVICE

Excellent with red meats and in particular with game; it is perfect paired with cold cuts, both raw and cooked, as well as with long-aged cheeses; it enhances dishes based on mushrooms and truffle

DRINKING-WINDOW

2021 - 2048

