

Refosco Dal Peduncolo Rosso

Lison Pramaggiore D.O.C.

Varietal vinification, respectful of the origin

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 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; manual harvest and yield of 65 q/ha

VINTAGE

2018

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 to extract only the noblest components from the skins; 8 months of ageing on fine lees in vitrified concrete tanks, with regular bâtonnage every 10 days; at least 3 months in bottle before sale

BOTTLES PRODUCED

6264 bottles, in 75 cl size

WINE ANALYSIS

Alc/vol: 13%; acidity 5 g/L; pH 3,6; residual sugar 0,5 g/L; dry extract 30 g/L

SENSORY ANALYSIS

Lively and deep ruby. On the nose intense floral aromas that recall violet, fruity notes of ripe yet crisp red cherry and plum, hints of tobacco leaves and spices like juniper and black pepper, together with balsamic and earthy notes. On the palate a well-balanced structure, with good acidity and lively, crispy tannins; the pleasant finish is driven by fruity flavours, dissolving in vegetal and spicy sensations

IDEAL SERVING TEMPERATURE

16-18°C

PAIRING ADVICE

Perfect with hors d'oeuvres based on cured meats and long-aged cheeses; excellent with dishes based on eggs and meat, as well as mushrooms and truffles; it goes well with main courses based on tasty red meat, especially grilled, and with game

