



FRIULI

Refosco dal Peduncolo Rosso Doc

Producer: Ca'Ronesca

Area of Production: Collio

Grapes: 100% Refosco dal Peduncolo Rosso

Vinification: After crushing and de-stemming, the mashed grapes are conveyed into a stainless steel tank and left to ferment for two weeks with the aid of selected yeasts at a temperature of about 26°C, with regular remontage operations. Afterwards a part of the wine ages in barriques of French oak and the rest in stainless steel tanks for 12 months, during which the malolactic fermentation and periodical stirring operations take place. Subsequently the wine is filtered and bottled, and three months later it is introduced onto the market.

Tasting Notes: Of red color with intense purple tints, it expresses a bouquet with hints of blackberry and blueberry, nutmeg and a spicy finish; at the palate it is fresh, lively and well structured, with a pleasant tannin.

Food Pairing: It goes well with red meats, roast and pig on a spit.



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