

REFOSCO



VARIETAL

Refosco dal Peduncolo Rosso

HARVESTING

Towards the end of October
(late harvested crop).

VINIFICATION

The grapes are naturally dried in specific trays and go through a maceration process that lasts 15-20 days. At the end of the fermentation process the wine is aged in barriques for at least 12 months.

SENSORY NOTES

Red ruby color, with intense purple reflections. Fruity nose with hints of wild blackberry and cherry that unite in floral sometimes herbaceous sensations ending with dried fruit perceptions. Full, set, smooth palate with a pleasant bitterish aftertaste.

SERVING SUGGESTIONS

An all-meal wine, particularly indicated for typical regional dishes from Friuli.

SERVING TEMPERATURE

18-20 °C / 64-68 °F

LIFE EXPECTANCY OF WINE

5-6 years 

Dario Coos