

TORREALE

Cividale del Friuli - www.torreale.it - info@torreale.it

REFOSCO DAL PEDUNCOLO ROSSO

D.O.C. Friuli Colli Orientali



Grape variety: 100% Refosco dal peduncolo rosso - indigenous grape - grown on the hillsides of eastern Friuli region.

Harvest: By hand in crates, with selection of grapes.

Vinification: Destemming and maceration at a temperature of max 26°C. Devatting with soft pressing, followed by malolactic fermentation, a series of rackings and an ageing period until bottling.

Alcohol: 13.00%.

Tasting notes: Intense ruby red color. Vinous bouquet, with fruity overtones recalling raspberries and black cherry. The taste is full and lusty with a measured tannic weave that helps sustaining the wine during the ageing period.

Suggested food pairings: It pairs well with game, fat meats and aged cheeses.

Serving temperature: 16°-18°C.