



*San Simone*<sup>®</sup>

## PRESTIGE LINE

### REFOSCO dal peduncolo rosso Friuli Grave Doc



**CURIOSITY:** Refosco an indigenous vine from Friuli was the most important variety of the region till the end of 19th century, before Merlot and Cabernet entered into the field. Widely used variety is Refosco dal peduncolo rosso, so called by the red colour of its stalk.

**Production zone:** Friuli Venezia Giulia region, western area of Friuli Grave Doc appellation, municipality of Azzano Decimo. Alluvial soil composed essentially of limestone and clay.

**Grape Variety:** 100% Refosco dal Peduncolo Rosso.

**Vineyards:** guyot training system, 4.000 vines per hectare, yield 90 ql/Ha.

**Harvest Period:** IV week of September.

**Vinification:** crushing and destemming, followed by approximately 10 days maceration of the skins in stainless steel tanks at controlled temperature (26-28°C); after racking, aging in stainless steel vats and bottling done after eight months of harvest.

**Alcohol Content:** 12,5% by vol.

**Aging potential:** to be drunk immediately or to be kept up to 2-3 years.

**Colour:** intense ruby red with purple reflections.

**Nose:** characteristic, intense and reminiscent of fresh fruits in the nose, which explodes with the notes that recall the underbrush of wild blackberries and raspberries and delicate perceptions of violets.

**Palate:** firm, slightly tannic and pleasantly bitterish. Traces of mature plums and raspberry. Vinous and fragrant, with a good acidity level.

**Food Pairing:** it is indicated with the regional cuisine and with all types of meat, in particular with roast pork, thanks to the pronounced acidity that has an effect that "takes away the fat". Suitable also with rich soups, ravioli with meat and lasagne.

**Serving temperature:** ideal at 18-20°C.

**Suitable for vegetarians and vegans.**