



REFOSCO DAL PEDUNCOLO ROSSO I.G.T. MARCA TREVIGIANA

This superb wine is historically bound to the grapes that turn red close to the harvest period. Full-bodied flavour, pleasantly intense aroma, it can become a sumptuous and elegant companion for game and red meat dishes, and mature cheeses.

To be served at 18 – 20 °C / Alcohol 12.5% vol.

COMMERCIAL DATA

DENOMINATION	I.G.T. Marca Trevigiana
TYPE	still
COLOUR	Intense ruby red with purple reflections.
AROMA	Very fruity, reminiscent of morello cherry and black cherry with delicate notes of wild blackberry and raspberry.
FLAVOUR	Full-bodied, soft on the palate.

AGRONOMIC DATA

GRAPES USED	Refosco dal peduncolo red 100%
VINEYARD LOCATION	northeast of the province of Treviso in Veneto
TYPE OF SOIL	medium texture from the Moraine hills
VINEYARD ORIENTATION	north - south
VINEYARD EXPOSURE	east
HARVEST PERIOD	mid-late September

OENOLOGICAL DATA

VINIFICATION	Red wine vinification, maceration on the skins, fermentation at controlled temperature.
REFINEMENT	in steel containers
MATURATION	about 30 days in bottle before marketing
ALCOHOLIC CONTENT	12.5% vol.
ACIDITY	5 g/l

OTHER DATA

GASTRONOMIC COUPLING	It goes well with game, roasts, red meat dishes and mature cheeses.
SERVING TEMPERATURE	18 – 20°c
CONSERVATION	keep in a cool place, away from heat and light

