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# REFOSCO

## DAL PEDUNCOLO ROSSO

[D.O.C. Friuli Grave]

Its Italian name refers to the colour of the stalk at the base of the grape bunch.

Violet red in colour, with a nose of wild blackberry and woodland foliage.

Dry, smooth and full-bodied in taste, with a slight bitterish element.

Serve at room temperature as an ideal accompaniment to roasts and red meat.

*Species of grape:* Refosco dal Peduncolo Rosso

*Denomination area:* Refosco dal p.r. D.O.C. Friuli Grave V.Q.P.R.D.

*Terrain type:* generally flat with gravelly substratum covered by a layer of soil;

*Cultivation system:* double guyot, modified sylvoz

*Density:* 4000 plants to hectare

*Harvest method:* manual

*Bottle type:* 750 ml.

*Vinification:* maceration, saignée, remontage, fining in stainless steel with second racking into barrique and third racking into.