



SINCE 1910

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REFOSCO

DAL PEDUNCOLO ROSSO



[IGT Venezia Giulia]

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: IGT Venezia Giulia

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.