



STOCCO

SINCE ✕ 1910



REFOSCO DPR MORIS

[IGT Venezia Giulia]

Organoleptic notes and food pairing

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.

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:

0,75 l

Vinification:

maceration, saignè, remontage, fining in stainless steel with second racking into barrique and third racking into.