



## 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, saignèè, remontage, fining in stainless steel with second racking into barrique and third racking into.