



SINCE 1910

stocco  
CC  
C

## REFOSCO

[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:** 1,5 l.

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

