



RAMUSCELLO

PRODUTTORI DAL 1959

Friuli Venezia Giulia Denominazione di Origine Controllata

REFOSCO DAL PEDUNCOLO ROSSO

Originating from a variety indigenous to Friuli, which has adapted to the stony soil to bring its full body to the palate, with a typical hint of red berries.

COLOUR

Intense ruby red with definite violet hints.

SCENT

Its scent is vinous and intense, with hints of forest floor fruits, particularly raspberries and wild blackberries.

FLAVOUR

Typically tannic and full-bodied, the aftertaste is dry and lingering.

SERVING SUGGESTIONS

Ideal with venison, salami and roast meat.

VARIETY

Pure Refosco.

SERVICE

Serve at 16-18°C in large, red wine glasses.

PRODUCTION AREA

The vineyards are located in the heart of the Grave on flat, pebbly soil.

VINIFICATION

Grape de-stemming and crushing, maceration with the skins on the must for 7-8 days at a controlled temperature of 22-25°C.

Malolactic fermentation completed in stainless steel tanks, followed by ageing in bottle before release onto the market.

ALCOHOL

12% vol.