



RAMUSCELLO

PRODUTTORI DAL 1959

Friuli Venezia Giulia

Denominazione di Origine Controllata

REFOSCO DAL PEDUNCOLO ROSSO

It originates from an indigenous Friulian grape variety that has adapted to stony soils, offering the palate its full structure and typical notes of red fruit.

COLOUR

Deep ruby red with definite purple hues.

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 SUGGESTION

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 three skins on the must for 7-8 days at a controlled temperature of 22-25°C. It is then laid to rest underground in the heart of the Tagliamento River basin. Here, it undergoes underground aging for 365 days at a constant natural temperature of 13-14°C protected from light and temperature fluctuations prior to final bottling.

ALCOHOL

12,5 % vol.

