

ronco di paolo



Refosco dal peduncolo rosso

DOC | Friuli Colli Orientali

VINE: Refosco dal Peduncolo Rosso

PRODUCTION AREA: Buttrio in Monte (180 m a.s.l.)

SOIL CHARACTERISTICS: Eocene hills, typically marly soil

TRAINING SYSTEM: Guyot – 8 buds

YIELD PER HECTARE: 30 hl

GRAPE HARVEST: manual

VINIFICATION SYSTEM: maceration at 28°-30°C to completion of alcoholic fermentation, soft pressing, 24-month aging in small oak barrels

MALOLACTIC FERMENTATION: no

OVERALL PRODUCTION: 2.600 – 0,75 lt. Bottles

TYPE: dry red

COLOUR: lively ruby red

BOUQUET: intense, fruity aromas (raspberry, currant, blueberry, and blackberry) blending with spicy notes (coffee, liquorice, and star anise)

TASTE: dry and crispy in the mouth

SERVE WITH: fatty meat, venison, and game

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