

# 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:** spurred cordon and "cappuccina" (double-arched)

**YIELD PER HECTARE:** 65 hl

**GRAPE HARVEST:** manual

**VINIFICATION SYSTEM:** maceration at 28°-30° C to completion of alcoholic fermentation, soft pressing, 12-month aging in small oak barrels

**MALOLACTIC FERMENTATION:** no

**OVERALL PRODUCTION:** 6.000 – 0,75 lt. Bottles

**TYPE:** dry red

**COLOUR:** intense ruby red with purple hues

**BOUQUET:** Fragrant and fruity, reminiscent of raspberry, marasca cherries, plums, and blackberry

**TASTE:** vigorous, with fine tannins, persistent and excellent structure

**SERVE WITH:** cured-raw and cured-cooked meat, game



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