

*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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