



REFOSCO DAL PEDUNCOLO ROSSO

RONCO DEI MORERI



APPELLATION

IGT Venezia Giulia

PRODUCTION AREA

Village of Cormòns in the Collio DOC.

GRAPE VARIETY

Refosco dal Peduncolo Rosso

TYPE OF SOIL

The Collio's hilly terrain, formed during the Eocene period, consists of layers of sandstone and loam rock (limestone and clay) that were once part of the ocean floor. The resulting soil is impermeable, so rainwater flows off its surface, producing little erosion and preventing stagnant water.

VINE TRAINING SYSTEM

Guyot

HARVEST

All hand picked

VINIFICATION

After destemming, the must and pulp undergo maceration in large stainless steel vats for a variable period depending on the year. After aging in small oak barrels for twelve months, the wine is bottled and ages in the cellar for approximately six months.

CHARACTERISTICS

Deep red color with light ruby hues. The nose is intense and intriguing, fresh and fruity, its aroma is reminiscent of ripe raspberries and wild blackberries. In the mouth there is a full correspondence of the aromas. The finish is long and lingering.

BOTTLE SIZE

0,75 l – 1,5 l