



ANGORIS
1648



Refosco dal Peduncolo Rosso

DOC FRIULI COLLI ORIENTALI
ANGORIS LINE



Refosco dal Peduncolo Rosso 100%



Stabili della Rocca ~ Training method Guyot ~ Harvest time mid-October



13,5% Vol.



Ponca (eocene marl) ~ Exposure East-West ~ 90 sea/level ~ Production area 1,5 ha



Planted in 2000 ~ Vine density 4.000 vines/ha ~ Yield per hectare 80 quintals/ha ~ Production 7.000 bottles



After a prefermentative cold maceration, the fermentation of the must with the skins takes place at controlled temperature for 14 days. Malolactic fermentation.

Then the wine is aged for 12 months in tonneaux and 4 months in bottle.



Deep garnet with purple tinges, almost impenetrable
Broad, complex; blackberry, raspberry, cherry; slight tobacco leaf, black pepper.

Crisp, dry, slightly tannic; noticeable acidity; slightly spicy.



Game, braised, fillet with green pepper sauce, polenta with white truffle, aged cheeses.

Serving temperature 18 - 20 °C



BIBENDA ~ 4 GRAPPOLI

GILBERT & GAILLARD ~ GOLD MEDAL

VINIBUONI D'ITALIA ~ 4/4 STARS