



## **Refosco dal Peduncolo Rosso** *DOC FRIULI ISONZO* VILLA LOCATELLI



Refosco dal Peduncolo Rosso 100%



Villa Locatelli ~ Training method Sylvoz and Guyot ~ Harving time early October



12,50% Vol.

Composed of pebbles and stones, red clay rich in aluminium and iron oxides ~ Exposure North-South ~ 47 sea/level ~ Production area 3 ha



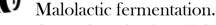
Planted in 1997 and 2003 ~ Vine density 3.570 vines/ha ~ Yield per hectare 80 quintals/ha ~ Production 30.000 bottles



VILLA LOCATELLI

REFOSCO DAL PEDUNCOLO ROSSO

The fermentation of the must with the skins takes place at controlled temperature.



6 months aging in stainless steel tanks.



Deep garnet with purple tingers. Fortbright, broad lingering, blackberry, cherry, forest floor, white pepper, slightly herbaceous.

Sturdy with lively tannins; wild and earthy; noticeable acidity.



Roast, meats with rich sauces; game; spicy dishes. Serving temperature 16 - 18 °C