



ANGORIS  
1648



# Refosco dal Peduncolo Rosso

*DOC FRIULI*

**LINEA CLASSICA**



Refosco dal Peduncolo Rosso 100%



12,50% Vol.



Composed of pebbles and stones, red clay rich in aluminium and iron oxides.



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

Malolactic fermentation.

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

