



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



13,0% 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