

# DODIS

## REFOSCO

### DAL PEDUNCOLO ROSSO

D.O.C. FRIULI COLLI ORIENTALI

Refosco dal Peduncolo Rosso is an indigenous grape variety that belongs to the large Refosco family, which is widespread in Friuli Venezia Giulia and has very ancient origins: already known in Roman times, it has travelled through the centuries leaving evidence of considerable appreciation and was also counted as a prized trade commodity among the merchants of the Serenissima (Venice). In the Colli Orientali del Friuli today it best expresses its characteristics, including its typical tannicity.



format 750 ml

#### GRAPE VARIETY

Refosco dal Peduncolo Rosso

#### PRODUCTION AREA

Eastern Friuli, Italy

#### SOIL

Marrl and Sandstone

#### HARVEST

At the correct degree of ripeness

#### VINIFICATION

Red wine vinification, with maceration on the skins in steel vats, where the wine refines until bottling

#### TASTING NOTES

Deep ruby red colour. Vinous bouquet, with fruity notes reminiscent of raspberry and black cherry. Full-bodied with moderate tannins, which support the wine as it ages

#### FOOD PAIRING

Excellent with game, fatty meat and aged cheese

#### SERVING TEMPERATURE

16°-18° C

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