



TORRE ROSAZZA

# Refosco

## FRIULI GRAVE

### DOC

This native Friulian vine is characterized by the color of the peduncle which blushes as it matures. Refosco is known for its pleasantness, reminiscent of red fruits and undergrowth when tasted.

GRAPES	Refosco del Peduncolo Rosso
GRAPE YIELD	60 quintals/hectare
AREA	Friuli Grave, Spilimbergo
ALTITUDE	130 m slm.
GRAPE TRAINING	Guyot
PLANTING DENSITY	4.000-5.000 trees/hectare
AGING	4 months in concrete tanks
VINTAGE	2020
FIRST VINTAGE	1992
ANALYSIS DATA	Alcohol 12,5% vol., Total acidity 5 g/l
AGING POTENTIAL	4-5 years

#### Production area

The soil of alluvial origin is characterized by a first surface layer resting on the second layer of pebbles of various sizes, of limestone and dolomite origin, a rock composed of calcium carbonate and magnesium. The texture is sandy and the pebbles ("graves" in French) guarantee a high-temperature shift from day to night which enhances the aromas, scents, and elegance of the grapes. The temperate climate is favorably affected by the presence of the Friulian Dolomites which shelter from the cold north winds, facilitating the mitigating effect of the Adriatic Sea to the south.

#### Winemaking

After crushing and destemming, the pomace is left to macerate in contact with the musts at a temperature between 25° and 28° C for 4-5 days, in large steel tanks. Frequent pumping over allows excellent color extraction and good body. Aging takes place in concrete tanks for 4 months.

#### Taste

**COLOUR:** Ruby red color with purple notes.

**BOUQUET:** The nose is immediate with varietal notes, wild, humid, with raspberry and blackberry aromas declining towards hints of undergrowth.

**PALATE:** At taste, it immediately recalls the fruits of the undergrowth, it is warm and enveloping.

#### Pairing

Perfect with pork and wild boar, melted cheese and rustic soups. Recommended serving temperature: 18° C.

