



December 2018

SERIOUS

"ACIDITY AND PEPPERCORN."

Our interpretation of Refosco tries to keep the spices, the fruits and the elegance. We do not make long macerations and do not defoliate to preserve the identity of this grape.

Vineyard: 100% Refosco peduncolo rosso

Classification: IGT Venezia Giulia

Vintage: 2017

Average age of vines: 15 years

Vinification: Fermentation on the skins in open tonneau. max 10 days to preserve the acidity and peppercorn

Aging: Concrete vats, big barrel. Malolactic spontaneous. No Filtration

Alcohol: 13%

Total acidity: 5,3 mg/l

Sulfites max: 30 mg/l

Production: 3600 bottles

Bottle size: 0,75l - 1,5l

