



# SIRCH



## REFOSCO DAL PEDUNCOLO ROSSO Friuli Colli Orientali DOC



*A grand tradition Friulian autochthonous variety, its story has ancient origins if we believe in the assumption it's the famous red Roman wine named "Picinum", Plinio the Old used to attest its presence in Friuli Venezia Giulia. The name derives from the color of the stem connecting the bunch to the vine. Friuli Venezia Giulia Oriental Hills offer an excellence production. Velvety and generous, with a remarkable gastronomic vocation.*

**Grape variety.** Refosco dal Peduncolo Rosso

**Designation of origin.** Friuli Colli Orientali DOC

**Soil.** Marl and sandstone from Eocene age

**Training system.** Guyot and Sylvoz

**Pest management.** Integrated pest management with controlled environment impact

**Harvest time.** Third week in September

**Vinification.** After de-steaming, the bunches are transferred into stainless steel tanks to ferment at controlled temperature. During two or three weeks the must is frequently pumped over to extract the maximum color and aromas from the skins

**Maturation.** At the end of fermentation, the wine is placed into stainless steel tanks or oak barrels to rests on fine lees for about 12 months, keeping the temperature constant and practicing frequent bâtonnage over this time. Then wine is then racked off and blended before bottling and afterwards let to rest in the cellar

### **Organoleptic description**

**Color.** Intense ruby red with purple reflections

**Nose.** Vinous bouquet with dried plums and wild berries

**Taste.** This wine interacts with our senses and release heat giving space to beautifully long licorice hints

**Food pairing.** Rich cuisine, game, barbecue, cold cuts and mature cheese. Pairs wonderfully also with fresh raviolis or tortellini with broth

**Serving temperature.** 16/18° C