

# DODIS

## REFOSCO DAL PEDUNCOLO ROSSO

I.G.T. Venezia Giulia



**Grape variety:** 100% Refosco dal Peduncolo Rosso – indigenous grape- grown on the hillsides of Eastern Friuli

**Harvest:** By hand, in crates, with selection of grapes

**Vinification:** Destemming and maceration at a temperature of max 26°C. Soft pressing, malolactic fermentation at controlled temperature and a series of rackings follow. Vinification concludes with an ageing period of the wine prior to bottling

**Alcohol content:** 13.00%

**Tasting notes:** Intense ruby red color. Vinous bouquet with fruity overtones recalling raspberries and black cherries. The taste is full and lusty with a measured tannic weave that helps sustain the wine during the ageing period

**Suggested food pairings:** Well paired with game and fat meats as well as with aged cheese

**Serving temperature:** 16°-18°C