

# Refosco dal peduncolo rosso



## Refosco dal peduncolo rosso 2017

### Classification

Red - D.O.C. FRIULI ISONZO

### Annual production

5,000 (750 mL), 500 Magnums (1,5 L)

### Vine location

Brazzano (Cormons) in the North-West of the D.O.C. Friuli Isonzo

### Cru

"Molin Nuovo", close to the Judrio river

### Grape variety

100% Refosco dal peduncolo rosso (Native variety)

### Year of vineyard planting

1975

### Altitude

50 metres above sea level

### Soil profile

Eocenic river terrace with medium grain and presence of pebbly

### Yield

6500 kilos per hectare

### Training system

Modified Guyot

### Vine density

3,500 plants per hectare

### Harvest period

Beginning of October

### Pest control

Responsible and environmentally sustainable management

### Harvest

Strictly handpicked

### Vinification

The best Refosco grapes are hand picked in mid-September and laid in boxes and left to dry naturally in the fruit loft for 40 days. At the end of September, the remaining grapes are harvested with fermentation on the skins with frequent punching down of the cap. Once malolactic fermentation

is completed, the decanted Refosco is transferred into 25 hL oak or cherry barrels.

### Fermentation temperature

Not above 25°C ÷ 28°C

### Ageing

24 months in the cask, it is then put into a stainless steel tank for 4 months.

### Bottling

March 2018, closure with NDtech natural cork cap with no detectable TCA

### Bottle-ageing

6 months in the bottle, before the sale in a temperature-controlled room.

### Alcohol content

14,5% vol

### Cellar longevity

To drink now or to be kept for 5-7 years

### Evolutionary peak from

2-3 years after the harvest

### Colour

Very intense ruby red, full-bodied and deep, reflected with purple overtones.

### Bouquet

Vinous and fruity, with delicious varietal notes of raspberry, blackberry and small fruits.

### Flavour

Structured and austere, with soft tannins supported by its superb and characteristic freshness. Extremely typical, pleasant, long-lasting and elegant with a distinct personality.

### Wine and food pairing

Game birds, red meats, roasts and medium-fully ripe cheeses.

### Best served at

Not less than 16-18°C

# BRACCO

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*From the Bracco-family's long-standing passion with regard to the oldest native red grape variety, a young and elegant expression of the warm mother earth of Brazzano.*