

Refosco

I FERRETTI



Refosco is a native variety; a precious indigineous grape grown in its original area. Unlike other varieties, Refosco has never been transplanted to other areas. Ferretti Refosco is grown on soil that contains small amounts of iron which provides a distinctive flavour.

TASTING NOTES

Ancient native variety of Friuli and very popular across the entire region. Garnet red in colour tending to violet. Concentrated aromas and pleasant hints of wild blackberries and undergrowth. Spicy, typically firm tannins, frank with a sustained, pleasant aftertaste. With the right ageing, it gets finer and mellow. The wine embodies the typical character of the variety and a strong regional identity.

ACCOMPANIMENT

Spicy dishes, roast or braised red meat or venison dishes, mature and strong tasting cheese.

VARIETIES

100% Refosco dal Peduncolo Rosso

VINE TRAINING SYSTEM

Guyot

VINES PER HECTARE

5.500

VINIFICATION

Fermentation with the skins for about 20 days

ÉLEVAGE

In oak barrels for for about 18/24 months

AGEING

In the bottle for a further 2 years

SERVING TEMPERATURE

16°-18°C