

## Refosco

LINEA LUISA  
NATIVE WINES



The name “Refosco” takes inspiration from the red colour of the peduncle or pedicel that connects the fruit to the stalk. The first person to mention the name of this ancient grape variety was a man named Francesco di Manzano, in 1390.

### TASTING NOTES

A wine that is native of Friuli, and very popular in the whole region. It reveals concentrated youthful aromas with notes of wild blackberry. Sure-footed in the mouth it is lively, typically tangy and pleasantly bitter.

### ACCOMPANIMENT

Cured meats, charcuterie, mature cheeses.

### VARIETIES

100% Refosco dal Peduncolo Rosso

### VINE TRAINING SYSTEM

Guyot

### VINES PER HECTARE

5.500

### VINIFICATION

Fermentation with the skins at 25-26°C for about 10-12 days

### ÉLEVAGE

One part remains on fine-grained lees in steel tanks for about 10 months, while the other in wooden barrels for 10 months.

### AGEING

In the bottle for a further 4 months

### SERVING TEMPERATURE

16°-18°C