



PERMANI FRIULI SELECTION

# REFOSCO

DOC FRIULI

## The lively red

**Grape variety:**

100% Refosco dal Peduncolo Rosso

**Vineyards:**

located in Romans d'Isonzo. The soils are mainly calcareous with clay and presence of pebbles.

**Harvest period:**

first decade of October

**Vinification and ageing:**

grapes are destemmed and then left to macerate for 10-15 days, depending on the vintage, on their skins. At the end of maceration must is separated from skins and is poured in steel tanks at controlled temperature where the malolactic fermentation takes place. After that the wine ages in stainless steel tanks for 6 months

**Tasting notes:**

Ruby red color with violet nuances. At the nose it is vinous and fruity with notes of blackberry and cherry. The taste is fresh, light tannic with a pleasant fruity aftertaste.

**Food matches:**

goes well with first courses with meat, cold cuts and seasoned cheese

**Serving temperature:** 16-18°C

**Wine ageing potential:** 3 years



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