



PERMANI FRIULI SELECTION

REFOSCO ROSÉ

DOC FRIULI

The cheerful rosé

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:

the grapes are carefully destemmed, left to macerate for 12 hours on the skins and then softly crushed. The resulting must is left to decant. It is clarified and after that it ferments in steel tanks at controlled temperature. After fermentation, the wine settles on the lees in stainless steel tanks for 6 months.

Tasting notes:

Delicate light cherry pink color. The nose is characterized by fruity notes of raspberry and wild cherry. The taste is fresh, savory with a pleasant final.

Food matches:

ideal as aperitive, goes well with white meat dishes and pizza

Serving temperature: 10-12°C

Wine ageing potential: 3 years



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