

RONCHI DI MANZANO



## REFOSCO DAL PEDUNCOLO ROSSO

FRIULI COLLI ORIENTALI  
DENOMINAZIONE DI ORIGINE CONTROLLATA



### VINTAGE

2012

### GRAPE VARIETY

Refosco dal ped. rosso

### ALCOHOL CONTENT

14 %

### VINE CULTIVATION SYSTEM

Capuccina

### SOIL COMPOSITION

Marl and sandstone flysch of Eocene origins "ponca" that characterizes the Friuli Colli Orientali.

### INSTALLATION YEAR

2004

### MACERATION WITH SKINS

12 days

### VINIFICATION:

All the grapes are rigorously handpicked. Diraspapigiatura and fermentation at controlled temperature. Vinification, maceration with the skins for an average of 12 days, after that the wine is putted in steel tanks. After decantation the wine is matured in wood barrels of different sizes for a period of 12 months.

### AGENING:

After being bottles the wine ages in bottle for a period of two months before being commercialized.

### TASTING NOTES:

Ruby red color with remarkable purple flash. The fragrance is fruity; mature plumps, raspberry, black pepper, fresh almonds. Dry taste, slightly tannic, sapid, very fruity, armonico, robust. Ideal to be paired with roast beef and local game.