

# RONCHI DI MANZANO



## REFOSCO

### *DAL PEDUNCOLO ROSSO*

FRIULI COLLI ORIENTALI  
DENOMINAZIONE DI ORIGINE CONTROLLATA

#### GRAPE VARIETY

Refosco dal ped. rosso

#### TYPE OF PLANT

Capuccina

#### SOIL TYPE

Eocene marl and sandstone that form the "ponca", special soil characteristics of the Friuli Colli Orientali.

#### INSTALLATION YEAR

2004

#### MACERATION

#### SKINS

12 days

#### WITH

#### VINIFICATION:

Grapes are rigorously handpicked. Diraspapigiatura and fermentation at controlled temperature. Vinification, maceration with the skins for 12 days, after 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 the bottling the wine ages in bottle for a period of 2 months.

#### TASTING NOTES:

Ruby red colour 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.

Azienda Agricola Ronchi di Manzano snc  
Via Orsaria 42 – 33044 Manzano (UD) Italia

Tel. +39 0432 740 718 | [info@ronchidimanzano.com](mailto:info@ronchidimanzano.com) | [www.ronchidimanzano.com](http://www.ronchidimanzano.com)