

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.

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