



VIE D'ALT

Refosco dal Peduncolo Rosso Venezia Giulia IGT

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RED WINE



viedalt.it

Grape variety

100% Refosco dal Peduncolo Rosso.

Soil

Clayey.

Winemaking

Long maceration at a maximum temperature of 25 °C.

In this phase many replacements are carried out to facilitate the extraction of coloring substances and tannins. Fermentation in steel, then aging in steel barrels and wooden vats.

Colour

Wine with an intense ruby red color.

Tasting notes

Autochthonous red with the scent of blackberry raspberry and undergrowth, inside the mouth, it is full and dry with a persistent aftertaste.

Food pairing

It goes well with fatty meats, poultry and hunt game.

Harvest

By hand

Serving temperature

18 °C