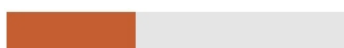


PRIMOSIC

Refosco



Acidity



Fruity



Tannin



Structure



Description Indigenous red par excellence. Refosco has a strong and fruity character, with good acidity and freshness, generous red fruits and spiciness. It is a wine that tells the story of the Friuli Venezia Giulia region and that unites with its genuine neatness.



Vinification The Refosco d.p.r. is an indigenous grape variety of the Friuli Venezia Giulia region, characterized by high acidity and tannins. In order to obtain a more gentle and less tannic wine, the grapes are left in contact with their skins for a relatively short period, in favor of aromatic components, and fermented in cement, intentionally avoiding the wood.



Tasting notes Garnet-red color tending towards violet, intense bouquet with hints of wild mulberries, plum, and black cherry. Full bodied, fragrant, slightly tannic, savory, with a pleasant and persistent aftertaste. The tannic notes tend to refine with age, and harmonize the "dry" character of the Refosco.



Food pairing A fruity and balanced red wine, to be served slightly fresh (not cold), perfect for a Summer barbecue with friends, and excellent in Winter with game. Try it with pizza with nduja or spicy salami.



Appellation IGT Venezia Giulia



Grape variety Refosco dal Peduncolo Rosso



Type of soil Gravel and limestone plateau composed by pebbles, clay and flint.



Cultivation method Guyot



Accolades *Vintage 2018*: 91/100 James Suckling.
Vintage 2016: 91/100 James Suckling; 91/100 Vinous.



Serving temperature 18-20°C