



RONCHI DI CIALLA®

REFOSCO



GRAPE VARIETY *Refosco from the Peduncolo Rosso.*

VINIFICATION *Maceration in stainless steel barrels at controlled temperature for about 15 days; local yeasts; racking without pressing of the skins; natural static decantation with elimination of the malolactic fermentation; further 12 months on lees in steel barrels. Followed by ageing in bottles for at least six months.*

Suitable for long periods of ageing.

VINEYARD'S GEOGRAPHICAL LOCATION *Cialla Valley in the commune of Prepotto (Udine) – Friuli.*

VINEYARD *Cernetig; 1.10 ha; South South West exposure; altitude: 200-230m; family-owned; average age of vines: 20+ years.*

ORGANOLEPTIC EXAMINATION

COLOUR *Deep ruby red and bright with violet reflections.*

BOUQUET *Elegant and fruity bouquet. Hints of ripe cherries, blackberry and small red berries on delicate balsamic notes.*

TASTING NOTES *Dry, moderately tannic, elegant and complex.*

GASTRONOMY

DEFINITION *Dry red.*

ACCOMPANIMENT *Roasted white and red meat; meats with light sauces; Vicentina-style codfish; fried fish; free-range farmed poultry. Great alone as an aperitif.*

SERVING TEMPERATURE *16-18 °C*

SERVING SUGGESTIONS *Uncork the bottle upon serving.*

BOTTLE *Bordeaux type, green, to be stored flat.*

CORKS *Cork from MM Ø 26 x 45.*

SUGGESTED WINE GLASS *Large, tall and slender glass; filled to a third, it lends itself best to enhancing the fresh elegance of the wine.*