



*Conte d'Attimis-Maniago*

# REFOSCO

## *dal Peduncolo Rosso*

Friuli Colli Orientali  
*denominazione di origine controllata*

### VINEYARD.

**Grapes used:** wine produced from Refosco dal Peduncolo Rosso grapes, as befits an ancient indigenous Friuli vine, to preserve all its original and traditional characteristics.

**Position:** the hills of the Sottomonte Estate in the municipality of Buttrio (Udine).

The C. D.O (controlled denomination of origin) area is the Friuli Colli Orientali (Eastern Hills of Friuli). Exposure is south.

**Terrain:** hill and foothill area, soil composed of marl and sandstone with a predominantly clayey component.

**Training system:** double bending canes (called cappuccina). A traditional training technique in Friuli, optimised for quality production through reduced vine vigour and a lower number of buds.

**Phytosanitary crop protection:** low environmental impact focussing on traditional products with a short persistence, distributed according to the agroalimentary programme for crop protection.

### CELLAR.

**Harvesting:** manual with a qualified, suitably trained workforce from the third ten days in September with selection of the best grapes in the field and fast transfer to the cellar.

**Vinification method:** red wine fermentation with prolonged maceration of the must and skins in modern steel wine makers at a controlled temperature (26 °C) to extract the characteristic aromas typical of this wine and the correct body.

This is followed by pressing and completion of the alcoholic fermentation process.

**Maturation and ageing:** first in a "sur lies" tank and in the bottle, stored horizontally in our sixteenth century underground estate cellar for about four weeks after bottling.

### WINE.

**Sensory characteristics:** Intense ruby red colour with violet hues. The aroma is rich with fruity hints of wild berries, raspberries and plums. The result is a very attractive bouquet with sensations suggesting liquorice and sweet spices with a smokiness.

A balanced and harmonious wine, the flavour treats the palate to fruits with flavours of berry jam and characteristic smoky notes. Soft tannins support the persistent aftertaste.

It has remarkable freshness and strong tannins that ensure the wine's longevity.

**Food and wine pairings:** this wine pairs exceptionally with flavourful first courses and, in general, with all typical dishes of the regional cuisine. Ideal with red and cured meats: San Daniele ham or smoked Sauris ham.

**Longevity:** reaches maximum expression of the vine in the first two years and can easily exceed six years in the bottle.

**Service:** serve at 18 °C to fully appreciate all of its sensory characteristics.

