

# REFOSCO D.O.C. FRIULI COLLI ORIENTALI



<b>Variety:</b>	Refosco, a native Friulian variety
<b>Winemaking:</b>	grapes are harvested in mid September. The bunches are selected one by one before destemming, and then vinified in stainless steel vats at a controlled temperature. The wine is aged for 8 months in French oak barrels where it also undergoes full malolactic fermentation
<b>Ageing:</b>	5 years
<b>Appearance:</b>	very intense ruby red
<b>Nose:</b>	leather and balsam when poured, quickly developing notes of ripe red berries and violets with subtle hints of spices
<b>Palate:</b>	elegant and soft, with distinct notes of fruit and minerals, and close-woven, silky tannins
<b>Food match:</b>	it requires sturdy courses, it pairs remarkably well with game and red meat