



Forchir

VITICOLTORI IN FRIULI

REFOSCO DAL PEDUNCOLO ROSSO "MANIN"

Grapes: 100% Refosco dal Peduncolo Rosso Friuli D.O.C. Grave

Our vineyards: "Manin" of Codroipo (Udine).

Soil type: clayey, ferritized.

Vinification: traditional maceration, fermentation at the temperature of 26-28°C with no added sulphites.

Maturation: in large 30 hectoliters barrels until the following summer.

Alcohol content: 12%

Typical characteristics: typical autochthonous Friulan red varietal, Refosco is a wine with an attractive red colour with streaks of violet. Pleasant, fragrant vinous aroma. Lean, full-bodied, slightly tannic to the palate.

Serving suggestions: ideal companion to game, red meats, poultry, stewed meats and sausages.

Serving temperature: 16-18° C

