



**Forchir**  
VITICOLTORI IN FRIULI

## REFOSCONE

Grapes: 100% Refoscone

Our vineyards: Codroipo (Udine).

Soil type: alluvial, pebbly.

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

Maturation: in large barrels.

Alcohol content: 13%

Typical characteristics: the Refosco family, which originated in Friuli, as borne out by authentic references dating back to 1700, counts several synonyms: Refosco di Faedis, Refosco d'Istria, Refosco nostrano, Refoscone. In our Codroipo vineyard we resolved to produce it and call it with the name it had many years ago. With 6,000 vines per hectare grown according to the Guyot method, when the grapes reached maturity we cut the lone fruiting shoot with its 5 - 6 bunches, leaving it for one week to dry in the last autumn sun. After a 10-day maceration in the skins, the wine stayed in a large barrel until the following summer. We bottled it without any stabilizing and filtering treatments in order to allow the tannins and tartrates to preserve all their intensity and aroma.

Serving suggestions: ideal with a ripe Montasio cheese from the Friulian mountain pastures.

Serving temperature: 18-20° C

