



**FOSSAMALA**

VIGNETI DI FAMIGLIA

# REFOSCO DAL PEDUNCOLO ROSSO DOC FRIULI GRAVE



The grapes harvested the first week of October are left to ferment in stainless steel tanks for about two weeks, during which time *rémontage* and *delestage* operations are carried out to extract colour and tannins from the skins. Following this step, and having reached the optimal level of alcohol, the wine is separated from the skins and left to mature in steel tanks (70%) and oak barrels (30%), where it begins to clarify by natural settling.

Subsequently, as a result of the rigours of the harsh winter, it reaches microbiological equilibrium, and our only concern is to carry out decanting to separate the deposits formed on the bottom of the tank. The Refosco is then blended and bottled in late autumn after the harvest, with additional ageing in the bottle for three months. A deep ruby-red colour, it has an intense aroma, vinous with hints of cherry. With its dry taste and elegant, soft and well-rounded tannins to the fore, together with nice acidity.

#### **TYPE OF SOIL**

Clayey loamy soil. The vineyard presents 7800 vines per hectare.

# DATA SHEET

## Organoleptic description:

Deep ruby red color. Intense, vinous bouquet with flavors of morello cherry. Taste dry, elegant, soft with a well-melted tannin and highlighted by a nice acidity.

## Pairings:

Ideal with grilled meat, game and mature cheeses.

## Service Temperature:

Serve in large glasses at 18 – 20 °C

## Name in the wine list:

Refosco Dal Peduncolo Rosso Doc Friuli Grave -Fossa Mala

## Description in the wine list:

Intense, Dry, Elegant.

## Some Awards earned over the years

VINTAGE	GUIDE/COMPETITION	PRIZE
2015	I VINI DI VERONELLI	86 PUNTI
2015	JAMESSUCKLING.COM	92 PUNTI
2015	VINI BUONI D'ITALIA - TOURING CLUB ITALIANO	2 STELLE
2015	GILBERT & GAILLARD – GUIDA VINI	MEDAGLIA D'ORO
2009	ANNUARIO DEI MIGLIORI VINI ITALIANI Luca Maroni	87 PUNTI
2009	VINI D'ITALIA - GAMBERO ROSSO	2 CALICI

Item Number

**RE15DFG000FM400**

Vine

**Refosco dal Peduncolo Rosso**

Wine Type

**Still Red Wine**

Area of origin

**DOC Friuli Grave - Friuli V.Giulia**

Breeding System

**Guyot**

Alcohol Content

**13% Vol**

Capacity of the bottle

**75 cl**

N° Bottles per box

**6**

Box Measures

**17 x 25 x 31 cm**

Single Box Weight

**7,40 kg**

N° Boxes per pallet

**105**

N° Boxes per layer

**21**

Pallet Measures

**80 x 120 x 170 cm**

N° Bottles per pallet

**630**

Pallet Weight

**800 kg**

EAN Bottle

**8059070630152**

EAN Box

**8059070630060**