



FOSSAMALA

VIGNETI DI FAMIGLIA

REFOSSA

REFOSCO DAL PEDUNCOLO ROSSO RISERVA



The Refosco grapes are picked in the first week of October and left to dry for about two weeks in the winery's loft, with natural ventilation. Destemmed, crushed grapes are placed in small conical barrels of French Allier oak and left to macerate for about three weeks, during which time the only work done is manual punching. The subsequent drawing off and 15 day storage in steel tanks permits separation of the coarser lees, and the wine is then placed in French Allier oak barrels for one year. At the end of the year following the vintage, the wine is bottled and left to age for a month in the laid-down bottle. Deep ruby-red colour with violet hues. Intense aroma, vinous with hints of blackberry and wild berries. Warm, powerful and velvety flavour with a perfect balance between acidity and structure.

TYPE OF SOIL

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

DATA SHEET

Organoleptic description:

Deep ruby red color with violet reflexes. Intense, vinous bouquet with hints of blackberry and small berries of the undergrowth. Warm, powerful and velvety taste with a perfect balance between acidity and structure.

Pairings:

Ideal with red and white meats, flavoursome first courses and medium mature cheeses.

Service Temperature:

Serve in large glasses at 18 – 20 °C.

Name in the wine list:

Refossa Refosco Dal Peduncolo Rosso Riserva - Fossa Mala

Description in the wine list:

Intense, Fruity, Velvety.

Some Awards earned over the years

VINTAGE	GUIDE/COMPETITION	PRIZE
2014	VINI BUONI D'ITALIA – TOURING CLUB ITALIANO	2 STELLE
2014	JAMESSUCKLING.COM	92 PUNTI
2014	MERANO WINE FESTIVAL	THE WINEHUNTER AWARD
2014	GILBERT & GAILLARD – GUIDA VINI	ORO 90+
2014	ANNUARIO DEI MIGLIORI VINI ITALIANI Luca Maroni	91 PUNTI
2011	CATHAY PACIFIC HONG KONG IW&SC	MEDAGLIA DI BRONZO
2011	VINI D'ITALIA – GAMBERO ROSSO	2 CALICI
2011	VITAE – Fondazione Italiana Sommelier	3 VITI

Item Number

RE14DFG000FM4RO

Vine

100% Refosco Dal P. Rosso

Wine Type

Still Red Wine

Area of origin

DOC Friuli Grave

Breeding System

Guyot

Alcohol Content

14% Vol

Capacity of the bottle

75 cl

N° Bottles per box

6

Box Measures

17 x 25 x 31 cm

Single Box Weight

8,10 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

1.000 kg

EAN Bottle

8059070630992

EAN Box

8059070630411