

Refosco 2008



Area of production	Villanova di Farra, Rive Alte, Gorizia - IGT Venezia Giulia
Production	7200 Kg/Ha
Density system	6000 plants/hectare (<i>Guyot</i>)
Bunch	Winged and loose bunch in a pyramidal shape. Medium size elliptic berry.
Vinification	Brief maceration on the skins until the cap forms, the grape is then destemmed and gently press. A bottle ageing follows.
Wine	Ruby red very intense colour. Nose: broad, very complex, with sweet notes of morello cherry and wild berry. Ageing the tannic impact soften and the wine becomes harmonically powerful.
What we eat with it	Cockerel breast in wild mushroom sauce. White polenta with meat goulash.
Alcohol	13,30% vol.
Acidity	4,90 g/l
Residual sugar	2,90 g/l



PRIMOSIC

OSLAVIA