



## RIUL – Refosco dal P.R. Doc Cof

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### GENERAL DATA:

**Vineyard:** Riul located in the municipality of Corno di Rosazzo.

**Kind of ground:** clay.

**Grape:** Refosco dal Peduncolo Rosso.

**Vines per hectare:** 5000.

**Type of cultivation:** Cappuccina.

### VINIFICATION AND REFINING:

The grapes are harvested by hand using boxes, gentle destemming followed by fermentation at a controlled temperature of 24°C on the skins for twenty days. There follow 13 months of Barrique maturing at a constant temperature of 18°C. At the end of this period, the wine is bottled.

There follows a further long period of refining in the bottle.

### ORGANOLEPTIC CHARACTERISTICS:

Its color is garnet red with violet reflections. On the nose it is intense and recalls blackberries, and soft fruits of the forest.

On the palate it is tasty, pleasantly tannic, full-bodied, with a long finish.

### FURTHER INFORMATION:

**Drink with:** grilled meats, cured meat, mature cheeses, game.

**Longevity:** 10-15 years.

**Serve at:** 17-18°C.

### PRIZES AND AWARDS:

- 🍷🍷🍷 TRE BICCHIERI “Gambero Rosso”:  
Vintage 2002
- 🍷🍷 DUE BICCHIERI “Gambero Rosso”:  
Vintage 2006-2007
- 🍷🍷🍷🍷 QUATTRO GRAPPOLI Guida “Duemilavini” A.I.S.:  
Vintage 2003-2005-2006-2007



AZIENDE AGRICOLE

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