



CLASSIC LINE

REFOSCO dal P.R. – Doc Cof

GENERAL DATA:

Vineyard: located in the municipality of Corno di Rosazzo.

Kind of ground: Marl and Clay.

Grape: Refosco dal Peduncolo Rosso

Type of cultivation: Cappuccina, Guyot.

VINIFICATION AND REFINING:

The grapes are harvested by hand using boxes, gentle destemming followed by fermentation at a controlled temperature of 23°C on the skins for eighteen days. 30% of maturing takes place in Allier barriques, 70% in steel tanks at a controlled temperature of 16°C. At the end of this period, the wine is assembled and bottled. There follows a further long period of refining in the bottle.

ORGANOLEPTIC CHARACTERISTICS:

It is garnet red with violet reflections, it has an intense and pleasant bouquet; it is herbaceous and recalls blackberries and soft fruits of the forest. On the palate it is full-bodied, slightly tannic, young, vinous, fragrant with a long aftertaste.

FURTHER INFORMATION:

Drink with: grilled meat, game, cold-cuts, mature cheeses.

Longevity: 5-7 years.

Serve at: 16-18°C.

AZIENDE AGRICOLE
L I V O N



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