



REFOSCO 2014

Isonzo del Friuli DOC

Azienda Agricola Pierpaolo Pecorari, Friuli, Italy

12.0 % alc./vol.

Intense aroma of black berries, tobacco, prunes, spices. Full body, soft tannins, dark barriers, chocolate and dried fruit like prune and figs notes. Long and pronounced finish.

Terroir:

Pierpaolo Pecorari winery is located on the territory of the province of Gorizia in the region of Friuli-Venezia Giulia and occupies 14 Ha. The area of Isonzo del Friuli has a triangular shape, where the east vertex is Lucinico (Gorizia), Cormons at west and Gradisca d'Isonzo is the southern one. The south-east area is marked by the bed of the Isonzo river. The area, also called upper "isontina" plane, is flat; it is formed by a typically gentle, light and pebbly terrain, made up of a mixture of small and medium rocks and good quality sands.



Vinification:

Maceration in stainless steel tanks for 20 days with *dèlestage* at ~27°C. Aged in 225-litre French oak barrels for 10 months. Bottling and further ageing in the bottle.

Variety: Refosco dal peduncolo rosso 100%

Residual sugar: 2 g/L

Serving suggestion and food pairing: Serve at 16°C. Perfect for roast meat and mature cheeses, speck, prosciutto, grilled meat.